37 FANTASTIC RECIPES FROM THE WORLD'S GREATEST CHEFS

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THE SAVEUR 100

CHEFS' EDITION

Top cooks share their favorite tools, books, ingredients, restaurants, tips, recipes, and more

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SPRINGTIME on JAPAN'S KYUSHU ISLAND

AMAKUSA ISLANDS, KUMAMOTO

SASHIMI AND IMOJOCHU

Discoveries await, and abound. Gurgling volcanoes, historic castles, sand baths—and amazing regional cooking. Starting next spring, Japan's famed bullet trains extend to **Kumamoto** and **Kagoshima** Prefectures on Japan's southern island of Kyushu, opening a wondrous and untouched side of the country to visitors.

Discoveries await. In Kumamoto City, the 400-year-old castle still looms prominently. In the 19th century it was the scene of a decisive battle with rebellious samurai, but today you can wander peacefully beneath the castle's massive keep and along its smooth, invader-proof walls. Restaurants in the city specialize in sea bream, snapper, octopus, and other pristine seafood from the nearby **Amakusa Islands**; you'll also find locals slurping down Kumamoto's distinctive **ramen noodles**, served in a slow-cooked pork-bone broth and topped with roasted garlic chips.

Venturing further south, you'll reach Kagoshima, a historic city that sits in the shadow of an active volcano—one dramatically spewing steam and ribbons of ash on occasion. There you'll encounter its distinctive regional cuisine, including the must-try: **kurobuta shabu shabu.** Kurobuta is the area's intensely flavorful Black Berkshire pork; paper-thin slices, quickly poached in simmering water and dipped in a tangy ponzu sauce. Also sample the local heirloom chicken, freshwater eel, Wagyu beef and bountiful seafood. A meal in Kagoshima isn't complete, though, without sipping the city's signature spirit, called **imojochu**. Distilled from sweet potatoes and artisan produced, this drink has a singular flavor and is enjoyed on the rocks or with hot water.

Heading out of Kagoshima, you'll soon arrive at the hot spring resort town of **Ibusuki**, famous for the open-air sand baths called **Sunamushi Onsen** that line its beach. Practiced for centuries, it is believed that a hot sand bath increases circulation and revitalizes the body. Buried up to the neck in the naturally piping-hot black sand, you can relax and rejuvenate while taking in sweeping views.

KUROBUTA SHABU SHABU

KUMAMOTO
KAGOSHIMA

For a truly authentic experience, you can treat yourself to a therapeutic hot-sand bath and rustic lodging accommodations at one of the finest ryokan, the Ibusuki **Hakusuikan**, a unique Japanese style inn, where you can immerse yourself in Japanese culture and customs. Ryokans are traditional Japanese style inns, which are known for genuine Japanese cuisine, classical architecture and interiors, and Japan's legendary hospitality. Here, it is customary to stay in a room with tatami (straw mat) flooring, wear a typical yukata (robe) after taking an Onsen hot-spring bath, and sleeping on a Futon put down directly on the floor.

For more info, visit **japantravelinfo.com** (US) **ilovejapan.ca** (Canada).

KUMAMOTO CASTLE, KUMAMOTO

SUNAMUSHI ONSEN IN IBUSUKI

A woman dressed in the traditional "uchikake" bridal kimono.

SAVEUR

THE SAVEUR 100 CHEFS' EDITION

Herein, a kaleidoscopic array of fantastic ideas and bright inspirations, indispensible products and techniques, delicious foods and drinks, and exciting destinations, all courtesy of some of the world's most talented cooks. The feast begins on page 14.

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FOR AN INDEX OF RECIPES BY CATEGORY, SEE PAGE 104

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FIRST

Let's Eat!

Our favorite chefs weigh in with a hundred delicious ideas

ONE OF THE BEST things about working at SAVEUR is that we get to spend a lot of time hanging out with chefs. They come into our test kitchen and show us how to execute amazing techniques, and we meet with them to pick their brains about everything from international cuisine to food science. We get calls and texts and e-mails from them alerting us to things they've discovered—ingredients or cooking tools or other chefs they think we should be writing about. And, of course, we visit their restaurants as often as we can to revel in what they do best: prepare delicious food. They've become our friends and our mentors, our inspiration and our informants—colleagues with whom we share a mission to celebrate all things related to food.

One epiphany I've had from spending all this time with chefs is that they're not like most people. They're larger than life, with supersize appetites and supersize enthusiasms. During the two seasons that I've served as a judge on the Bravo TV show *Top Chef Masters*, I've been struck by how this rule applied to every single chef I've met. Some are stoic, others effusive; there are calm chefs and hyper chefs and cerebral chefs and chefs with tempers that could run you out of the room. But the one thing that they all had in common is that food is more than a profession. It's a way of life.

And that's why this SAVEUR 100 is the best one yet. We started thinking about doing a chefs' edition last year, when we were working on the readers' edition of our annual list of a hundred great food-related people, ingredients, recipes, and more. A number of chefs submitted ideas, and there was something universally wonderful about them: they were authoritative and inspired; they came from restaurant kitchens but we knew they would resonate with home cooks, too. So, this past summer, we started reaching out to professional cooks around the world and, again, we were blown away. This isn't your usual quirky 100 list; its collective brainpower makes it a seriously valuable resource. Consider it a mini bible that groups together some of the most important lessons these chefs have ever learned, whether it's how to make and manipulate the classic sweet-sour sauce known as *gastrique*, or how to enjoy the simple things, like a perfect tomato sandwich on a perfect summer day.

Craig Koketsu, chef of Park Avenue Winter in New York City, takes a snack break.

TODD COLEMAN

I find each and every one of these items inspiring. There are the things I'm going to put in my pantry—like the gorgeous dehydrated fruits that Eric Ripert turned us on to (see number 33). And there are the things I'm simply glad to know about, like Grant Achatz's rotary evaporator (see number 53), a high-tech tool that enables him to work some of his kitchen magic. This issue shows you how chefs think about and make the most out of food. Take Craig Koketsu, who wrote lovingly about Cheetos (see number 19). He elevated this utterly plebeian snack (which many of us secretly adore), filtering it through a chef's mind and using it to create a brilliant and delicious dish. It's a reminder that chefs are the opposite of food snobs. They're people who just really, really love to cook and eat. And, in that way, come to think of it, they're actually a lot like all of us. —*JAMES OSELAND, Editor-in-Chief*

THE SAVEUR 100

CHEFS' EDITION

Chefs are a special breed. They're dedicated artists who live and breathe food. Some are ambassadors of international cuisines; others wow us with their creative interpretations. All are teachers who inspire us to become the best cooks we can be. So, when it came time for this year's SAVEUR 100—our annual list of great finds from the world of food—we turned to the toques. The result is the most passionate and authoritative SAVEUR 100 yet, a grab bag of chef-recommended tools, tricks of the trade, must-visit restaurants, beloved books, amazing drinks, guilty-pleasure foods, and much more. It's a peek inside the kitchens, hearts, and minds of some of the world's most talented cooks—a road map for living the most delicious life possible . —*The Editors*

Michael Ayoub
Liza Shaw
Roberto Santibañez
Barbara Lynch
Craig Koketsu
Claude Troisgros
David Chang
Fergus Henderson
Frank Stitt
Gastón Acurio
Joseph Ogrodnek
John Currence
Martin Picard
Pierre Gagnaire
Michael Solomonov
Pichet Ong
Sam & Sam Clark
Sang Yoon
Susur Lee
Susan Spicer
Daniel Humm
John Sundstrom

Rick Bayless
Grant Achatz
Anita Lo
Andrew Zimmerman
Alex Guarnaschelli
Cathal Armstrong
Ana Sortun
Charles Phan
Rick Moonen
Floyd Cardoz
Matthew Accarrino
Dan Barber
David Guas
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Cuquita Arias
Elizabeth Karmel
Eric Ripert
John Stage
Donald Link
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Sara Moulton
Bruce Sherman
Simon Wallwork
Terence Feury
Tony Conte
Marcus Samuelsson
Jody Adams
Tory McPhail
Tony Maws
Stephen Kalt
Zak Pelaccio
Tadashi Ono

TODD COLEMAN

1 Housemade Kielbasa

Once upon a time there was a 900-pound side of beef in my restaurant's walk-in. Then along came a band saw, a rather large smoker, a keen desire to use every ounce of the meat, and a staff with a flair for charcuterie. The happy ending: kielbasa, the tastiest sausage on earth. Ours, which has some pork in it, too, is smoky, soft, and moist on the inside and has a crispy, caramelized casing once it's grilled. There's nothing like making your own. (See page 87 for a recipe.) *—Michael Anthony, Gramercy Tavern, New York City*

3

DRY-ROASTED VEGETABLES

It's amazingly simple and goes against what many cooks outside of Mexico learn: instead of coating vegetables with oil and sticking them in a hot oven, Mexican cooks roast them without oil until they're nicely browned. This technique is essential to re-creating the flavors of my country, the slight bitterness imparted by the char and the intensity of the flavors it creates. *—Roberto Santibañez, Fonda, New York City*

2

BLiS SYRUPS, VINEGARS, AND ROES

I spent my culinary school internship with Michigan chef Steven Stallard, whose company, BLiS, produces what I consider to be the country's best syrups, vinegars, and fish roes. BLiS's maple syrup and sherry vinegars are aged in bourbon barrels from Heaven Hill Distilleries in Kentucky, and their complex flavors are unrivaled. The company's hand-harvested trout roe is a highlight on the menu at Alinea; its texture is amazing, and the flavors are wild, inspiring pairings ranging from pineapple to ginger. At home I pile it on blini with crème fraîche and a dot of BLiS maple syrup. It's the world's best midnight snack. *—Grant Achatz, Alinea, Chicago*

CLOCKWISE FROM LEFT: MICHAEL KRAUS; TODD COLEMAN; MICHAEL KRAUS (2)

4

Much Depends on Dinner

A cookbook, or a book about what you're cooking? What's the difference? Margaret Visser's *Much Depends on Dinner* (McClelland and Stewart, 1986) said as much, long before the age of locavores. Equal parts history and gastronomy, Visser's book explores a prosaic American meal—roast chicken, corn on the cob, salad, and ice cream—and finds brilliance in the banal by looking at the stories behind the foods. *—Dan Barber, Blue Hill restaurants, New York City*

5

McVITIE'S DIGESTIVE BISCUITS

I grew up with a British father, so afternoon tea with a snack was a daily occurrence. My morsel of choice was a McVitie's Digestive topped with simple white cheddar. Like a cross between a cookie and a cracker, it makes a perfect sweet-and-savory bite when combined with cheese. *—Andrew Zimmerman, Sepia, Chicago*

6
LUCERO SOTO ARRIAGA

When I was last in Morelia, that stately city in Michoacán, Mexico, a friend told me I couldn't leave without eating at Restaurante LU in the historic center. A young chef named Lucero Soto Arriaga had taken over her family's restaurant and was doing smart, modern takes on Michoacán food. As soon as I sat down, I knew this chef had true talent. She understood the emotional impact of the dishes she was riffing on. Take her *enchiladas placeras*, one of Michoacán's favorite street foods. Traditionally, they're corn tortillas dipped in a red chile sauce, seared, and served with vegetables and pickled jalapeños. Instead of tortillas, Lucero substitutes thin rounds of jicama, served with a *brunoise* of potato and carrot and a confetti of jalapeño. A jewel of a dish, yet it still conjures every fond memory of street food stalls. When you taste her food, you think to yourself, Man, this is the real deal. *—Rick Bayless, Frontera Grill and Topolobampo, Chicago*

7 Tater Tots

I first had Tater Tots years ago at a breakfast place on a visit to New York, and I've since bought the frozen kind at the supermarket. They remind me of a crispy potato dish we do in France called *pommes dauphines*. I decided to make my own by mixing things like cheese and truffles and diced vegetables with the grated potatoes, forming them into balls, and frying them in clarified butter. They stay crispy for a long time and they're just so delicious and fun. (See page 93 for a recipe.) *—Michel Richard, Citronelle, Washington, D.C.*

FROM LEFT: MICHELLE MORAÑA WINNER/MMW MEDIA; TODD COLEMAN

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A

8 OYSTERS

I find oysters fascinating on many levels. When I was a child, they were exotic: for Thanksgiving, my mother, the best cook in our town of Cullman, Alabama, would make corn bread dressing full of sage, celery, mushrooms, and plump oysters, bound together with lots of butter—a dish that's luxurious and rustic at the same time. Sometimes she'd do an oyster pan roast with milk, cream, cayenne, and a bit of nutmeg, which had scalded oysters floating about. On trips to New Orleans, I made a ritual of going to places like Acme Oyster House and Casamento's. I'd try to chat with the oystermen behind the counter to find out what bays in Louisiana these plump, sweet oysters were from, and occasionally I'd get a straight answer.

When I started cooking, I became even more enamored. People have an almost ancient connection to this food. I love reading old cookbooks where you find the bivalves prepared every which way—baked, poached, scalded, fried—and the briny liquor used for making soup. I take inspiration from those cooks. I usually eat my oysters "naked" with a squeeze of lemon—or, if the oysters are "fresh" (too much freshwater and not enough saltwater), then I enjoy them with the classic French mignonette **A**. But I'm always learning. I love good, creamy Oysters Rockefeller **B**, and at my restaurant a regular customer introduced me to grilled oysters topped with cheese **C**. I was suspicious of it at first, but it works really well, in a 1960s sort of way. And there's nothing like perfectly fried oysters **D**—crisp and juicy morsels of, as the author Pat Conroy says, "the sea made flesh." (For recipes, see pages 84 and 85.) —*Frank Stitt, Highlands Bar and Grill, Birmingham, Alabama*

TODD COLEMAN

TODD COLEMAN

Kombu

My love of simple, seasonal, regional Japanese food goes back to my early career cooking at Bistro Shima in Tokyo. On a return visit to Japan a few years ago, I fell hard for kombu, a glutamate-rich kelp that typifies the savory flavor known as umami. I add kombu to a rich onion consommé and serve it at Gramercy Tavern over locally grown and milled spelt pasta that's similar to soba noodles. It's a beautiful pairing. The kombu adds a discreet backdrop to the dish, not so much ocean-y as earthy. (See page 90 for a recipe.)
—Michael Anthony, Gramercy Tavern, New York City

9

10 *IN BOCCA*

The *In Bocca* books are much more than a series of rare and quirky regional Italian cookbooks. There are 20 or so of the original editions (first published in the 1970s by the Italian publisher Il Vespro), each devoted to a different Italian region or city, and I've managed to collect about 12 of them. All of the content in these corrugated cardboard–bound books is in both Italian and English, and while the recipes are useful to me from a cook's perspective, as a collector, I find myself more intrigued by the cultural content and unique, folkloric, and often psychedelic illustrations. *Napoli in Bocca,* for example, has an appendix devoted to the gastronomic portion of the southern Italian dream dictionary *La Smorfia*. Apparently, if you dream of the nougat *torrone,* not only should you go to the dentist, but you should also pick the number two in the lotto the next day! *—Liza Shaw, A16, San Francisco*

TODD COLEMAN (7)

11
Parsley and Pancetta Salad

I've been a regular at Dolce Vita, chef Marco Wiles's casual pizzeria in Houston, since it opened in 2005. I always get the parsley and pancetta salad: a mound of parsley leaves with Parmigiano-Reggiano, over which the server ladles hot, crispy pancetta and pancetta fat from a tiny copper pot. The tableside drama of pouring hot fat onto a green salad makes everybody swoon. (See page 85 for a recipe.) *—Monica Pope, T'afia, Austin*

12
CANALE TORINO COCKTAIL

Here's one of my favorite cocktails: the Canale Torino. Equal parts bittersweet, herbal Aperol and dry Dolin vermouth, with a splash of floral Luxardo Triple Sec, it has a refreshing kick to it, but it's not too boozy, so you can have more than one. Served chilled in a martini glass with a long, curling orange twist, it's a great afternoon drink or aperitif. Or any time of day, really. (See page 96 for recipe.) *—Jimmy Bradley, The Red Cat and The Harrison, New York City*

13 THE PLACE

Take exit 57 off I-95 in Connecticut, and you'll find The Place about a mile and a half down the Boston Post Road in Guilford. It's a seasonal, outdoor joint—you sit on a tree stump, and when it rains, they pull a tarp over your head. The menu is written on a billboard, and I don't think anyone over the age of 20 works there. It's BYOB, so I always have a couple of bottles in my trunk in case I end up there. I order clams splashed with butter and hot sauce, rib-eye steak, and corn on the cob, all grilled over an open wood fire, and all damned tasty. *—Jimmy Bradley*

14 KAJITSU

This is my favorite place to eat in the city right now, one of its most exciting restaurants. Having tasted *shojin ryori*—Japanese Buddhist cuisine, which is vegetarian—all over Japan, I can really appreciate chef Masato Nishihara's unique approach. It's cerebral and thought provoking but also incredibly fun and amazingly delicious. He uses classic Japanese dishes as a starting place—he's skilled with the soba and udon—but he's not afraid to break out of tradition. The food is beautiful and colorful, and I'm fascinated by where he finds flavor. Take a squash blossom dish I had there recently; I don't usually like squash blossoms, but he made a sushi roll out of them with vinegar rice and served them with pickled cucumbers and high-quality red miso. They was so creative—hot and cool, crunchy and soft—and the elements made for the perfect combination. Another great thing about Kajitsu is that you eat so well and yet the food is light. You feel so good afterward. *—David Chang, Momofuku, New York City*

CLOCKWISE FROM BOTTOM LEFT: MICHAEL STERN; TODD COLEMAN (3); COURTESY OF COOKINGISSUES.COM; MICHAEL KRAUS

15
CookingIssues.com

Few blogs match the wit and wisdom of Cooking Issues, the brainchild of the French Culinary Institute's Dave Arnold and Nils Norén. Equal parts food artists and lab technicians, the duo explore the science of food. They answer questions I didn't realize I had, like how long to blanch potatoes for perfectly crisp french fries (14 and a half minutes), or what the effect is of the Japanese fish-slaughtering technique *ike jime* (which results in fish with firm flesh, robust flavor). *—Michael Laiskonis, Le Bernardin, New York City*

SITRAM POTS AND PANS

16 It's for good reason that many of Europe's top chefs insist on including Sitram pots in their *batterie de cuisine*: constructed with nonbolted, nonreactive stainless steel and a heavy-bottomed copper base, they distribute heat evenly and are easy to clean. I prefer the catering line, with its ergonomic handles and svelte aesthetic. *—Bruce Sherman, North Pond, Chicago*

Salt-Baked Fish

Early on in our marriage, my husband and I ordered a whole striped bass baked in salt at Dalí, a Spanish restaurant in Somerville, Massachusetts. What theater! The waiter brought it to our table on a silver platter, gave it a sharp *thwack* with the back of a serving spoon, then lifted away pieces of the hardened salt shell, exposing the still-steaming striper inside. He boned and fileted the fish, then portioned it out. Delicious. Afterward, I had to learn how to make salt-baked fish, and I realized that cooking it under a salt-and-herb mixture, an ancient technique, is an excellent way of preserving delicate flesh and flavor without overwhelming (or oversalting) it; also, the sealed crust insures that the fish stays moist. It's no wonder you find this method in many places all over the world. (See page 88 for a recipe.) *—Jody Adams, Rialto, Cambridge, Massachusetts*

17

TODD COLEMAN

GAZIANTEP, TURKEY

18

I first visited Gaziantep, a city in southeastern Turkey, in 1997. It's the country's gastronomic capital. I went to a market called Almacı Pazarı and saw blinding-green pistachios. The greenest and smallest are the most expensive, and are used to make baklava. I tasted them in the pastry at İmam Çağdaş, where apprentices who aspire to be baklava chefs were sweeping the floor. The intense combination of pistachios and goats' milk butter was an umami sensation I'd never experienced. In the city's main market, vendors were selling the region's famous spices. I tried smoky-sweet dried *urfa* pepper, a prized local variety. Gaziantep is about an hour from Syria, and the area has its own version of Aleppo pepper, called *maraş*. I also discovered *acı biber*, a paste made from sweet and hot sun-dried peppers. People in Gaziantep use it the way Italians use tomato paste. At my restaurant, Oleana, I use *acı biber* for many things—it gives body and richness to my carrot *kibbeh,* for instance. Restaurants in Gaziantep typically use wood-fired ovens, and you'll find traditional foods like *lahmacun* (flat bread with minced lamb, onion, parsley, and spices) and kebabs. I ate a melt-in-your-mouth *fıstık* (pistachio) kebab at Şirvan Kebap, made from ground lamb, pistachios, and red pepper paste. I can still taste it. *—Ana Sortun, Oleana and Sofra, Cambridge, Massachusetts*

KADAYIF SARMASI

MABEYN

TODD COLEMAN

KELEBEK

19

Cheetos

I like the fact that your fingers get all orange when you eat these, and when you lick your fingers, they taste like Cheetos, too. It's hard to get more intense cheesiness out of anything else. I use them at the restaurant in a broccoli side dish with a homemade cheese sauce; I crush the Cheetos and sprinkle them on top. The flavor, texture, and look of the dish all come together by adding that one component. (See page 92 for a recipe.) —*Craig Koketsu, Park Avenue Winter, New York City*

TODD COLEMAN

20 BEING ALONE IN MY RESTAURANT

Dinosaur Bar-B-Que is a busy joint. We do up to 900 covers on a weekend; it's very convivial and very raucous. On the rare days we're closed—Thanksgiving and Christmas—and at night after service, I get to be alone. I see the restaurant through different eyes, and it centers me. I can use that time for thinking and planning. I start off by pouring myself a nice cold beer. I take out a pen and paper, and I wander around and look at things that I don't see when the place is full of people. I look at the décor; I look at what can be freshened up, what can be changed out. I come up with everything from menu ideas to little tweaks I can do here and there. It gives me an opportunity to fine-tune. When you work in such a hectic environment and you do finally get your silence, it's very soothing. It provokes good thoughts. It's like, Wow, I really do like this joint. *—John Stage, Dinosaur Bar-B-Que, New York City*

MICHAEL KRAUS (3); ILLUSTRATION: BEPPE GIACOBBE/MORGAN GAYNIN

21 Frozen Peas

A wise old chef once told me: Wait till peas are in season, then use frozen.

—Fergus Henderson, St. JOHN, London

22 American Cookery

Long before ingredient-driven cooking was in vogue and "seasonal" and "nose-to-tail" were culinary buzzwords, there was James Beard—a champion of all those things. His best book, *American Cookery* (Little, Brown and Co., 1972), is an essential encyclopedia of regional American cooking that includes recipes for everything from Yankee pot roast to Southern-style greens to wild squirrel (which "is as typical of America as grouse is of Scotland"). *—Tom Colicchio, Craft Restaurant group*

23 VICTORY BREWING COMPANY

This brewery, outside of Philadelphia, makes the kind of cool, creative beers that you want to drink all the time. Their Prima Pils is my go-to beer; made with German and Czech whole-flower hops, it has a hoppy bite and a golden, hazy color. *—Terence Feury, Fork, Philadelphia*

24

HARDNECK GARLIC As a garlic-loving chef, I have become so obsessed with the hardneck variety that I've started growing my own. Hardneck garlic is the kind most commonly found in farmers' markets; unlike commercially grown softneck garlic, it's distinguished by its stiff "neck," or stalk. Hardnecks have fewer cloves than softnecks, but the cloves are larger, juicier, and more uniform. They come in lots of different breeds (tan-skinned rocambole and bright white porcelain are my favorites) and their flavors are incredible—spicy, sweet, smooth, nutty, and elegant all at once. I enjoy hardneck garlic in raw preparations, like pesto, and the shape of its cloves makes them great for roasting or thinly slicing to toss over a pizza. —*Michael Ayoub, Fornino, New York City*

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BOOZY HOT SAUCE

My homemade hot sauce is something I first made years ago for dressing fish, but now I use it on everything from tacos to grilled peaches. I buy a half pint—or sometimes a pint—of the best tequila that the liquor store sells and pour myself a shot or two. That leaves enough room to stuff the bottle with red-hot bird peppers, peppercorns, and just a few pods of cracked smoked black cardamom. I put the top back on, shake it, and let it sit for at least a week before I use it. The longer it sits, the more delicious it gets. (See page 96 for a recipe.) *—Elizabeth Karmel, Hill Country Barbecue, New York City*

25

MICHAEL KRAUS

26 *Juan Mari Arzak*

I remember it as if it were yesterday. My parents had sent me to Spain to turn me into the worst lawyer in history. I took a train to San Sebastian and booked for dinner at Arzak. There I was, alone, 19 years old, in Spain's most famous three-Michelin-star restaurant, sweating over whether I'd have enough money to pay the bill. There was scorpion fish encased in light pastry; prawns served over crunchy noodles—at the time, avant-garde treatments of local ingredients. These dishes celebrated Basque seafood and cooking traditions while carrying them into the future. Then the chef, Juan Mari Arzak, appeared, smiling and talking with all the tables, attentively listening, speaking with pride of his town, his region, his fellow chefs. I knew, then and there, that I would turn my dream of being a chef into a reality.

Juan Mari was the driving genius of a trend that began in the 1980s, in northern Spain. Little by little, it grew to become an emancipating national movement. Not only did regional cuisines rejuvenate, but regional wines, oils, cheeses, and other products got better and better. It was an authentic revolution sparked by Arzak, and it inspired a new generation of chefs to take up the torch.

Juan Mari's daughter, Elena, also a chef, is now the pillar of Arzak's operations. But otherwise the restaurant is the same, the décor is the same, even the staff is the same. And it's because Arzak is not just a restaurant. It's almost the family home—the same place where Juan Mari's mother served meals to all of San Sebastian for decades.

Four years ago, when Juan Mari came to Peru, all he did was taste and write notes and ask questions, with the curiosity of an eight-year-old, only with more than 40 years' experience as a chef. And I remember, back in Spain, when he took me to dinner in Madrid. We had to make a presentation at ten the next morning. The hours went by, and it was 6:00 A.M., and he wanted to keep talking. I ended up arriving two hours late for our appointment the next day; later I learned that he was among the first to arrive. I remember the man who wanders around San Sebastian, the man everybody greets. We all love Juan Mari. Men like this don't come around very often. Being his friend is a privilege and an honor. I am a chef thanks to him. Long live Juan Mari Arzak! —*Gastón Acurio, Astrid y Gastón, Lima, Peru*

27 Green Coriander Seeds

My favorite recent discovery is green coriander seeds, the tiny pods harvested from cilantro plants. I buy them fresh at the farmers' market, and they taste like a cross between dried coriander and fresh cilantro: verdant and bright, but not as intense as the plant's leaves. I sprinkle them in a salad of ripe tomatoes with slivered red onion, salt, and extra-virgin olive oil. —*Sara Jenkins, Porchetta, New York City*

28
CORNED BEEF AND CABBAGE

I associate this dish with my childhood and the meals my mom served on Sundays. Boiled meat, boiled cabbage, boiled potatoes (top right; see page 86 for a recipe)—I love the simplicity of it. Good and filling. Forgiving. Sometimes even chefs want to cook a dish that's hard to screw up. *—Justin Bogle, Gilt, New York City*

29
Sweetbreads

"Sweetbreads... what are those?" I wondered. I pictured the Portuguese rolls the corner bakery in my neighborhood sometimes sold. I couldn't have been more wrong. I was a teenager working at the St. Botolph Club, an elite private club in Boston. Chef Bonello's offal dish was dressed richly with ham, pearl onions, and cream sauce and was served with great ceremony under a glass cloche. The dome would be lifted, releasing a savory aroma that the expectant guest inhaled with eyes closed. I was only a chambermaid, changing beds after school. But I always made my way down to the kitchen to observe the magic happening under the classically trained chef Mario Bonello. When I turned 18, I was "promoted." As a white-gloved waitress at the club's elaborate banquets, I learned how to decant wines and to prepare a cheese plate. Seeing the guests' delight as »

28

31

30

GEORGES BLANC

When I was a young cook, I went to work in the three-Michelin-star kitchen at Georges Blanc in Vonnas, outside Lyon, France. It was hard work. Most guys got fired. I didn't. Chef always pushed us toward excellence. He was rooted in France but looked to the rest of the world. He was a searcher. I wondered, Can you search in a three-star environment? I thought it was a destination. When I decided to move to the States, he said, "How can you leave three-star *macarons* to go to the land of the burger?" But it was my time at Georges Blanc that gave me the confidence to come to America. *—Marcus Samuelsson, Red Rooster, New York City*

THIS PAGE AND FACING PAGE: PETER CUSACK/MORGAN GAYNIN (GEORGES BLANC), TODD COLEMAN (4)

29

32

« they ate, I realized that I, too, wanted to be a chef. About two years ago I became a member of the St. Botolph Club (which began admitting women as members only in 1988). Chef Bonello is long gone and sweetbreads (top left; see page 92 for a recipe) are no longer on the menu, but the memory of them reminds me of my journey, and of what's possible for even a onetime chambermaid to achieve. *—Barbara Lynch, Barbara Lynch Gruppo, Boston*

31 KOHLRABI

First of all, this member of the cabbage family just looks cool; it's purple or green with thick skin and leafy stems that grow at all angles. It has a flavor that's similar to but less sharp than that of turnips, with notes of apple and ginger. It is also denser than a turnip, so it stays crunchy longer. I cook everything from a simple kohlrabi braise with butter and thyme (facing page, bottom; see page 92 for a recipe) to a salad of raw kohlrabi with apple, which is fresh, crisp, and absolutely delicious. *—Tony Maws, Craigie on Main, Cambridge, Massachusetts*

32 *Salvatore Denaro*

Growing up in Italy taught me to eat locally and seasonally as well as simply, but over the years it's become harder and harder to find thoughtful, high-quality food at casual, easygoing places. Which is why I've become so inspired by the chef Salvatore Denaro in Umbria, who, until recently, had a place in the town of Foligno called Il Bacco Felice. His cooking is fantastic. Though it's very basic food from his garden, it is beautifully put together: succulent wood-grilled chicken, marinated with a mix of dried herbs including wild myrtle; an Umbrian lentil soup with a secret ingredient of anchovies. He's originally from Sicily, and his Pasta alla Norma, a Sicilian classic made with eggplant and ricotta salata (bottom left; see page 88 for a recipe), is amazing. Dining with him can be intense: he's got a wine to pour you, a cheese you have to taste, and don't you want to see his garden? But whenever I go to Italy, I seek him out, whether that means signing up for one of his lunches and cooking classes at the Arnaldo Caprai winery, or cooking with him at home. Either way, he is my biggest inspiration, for the pure honesty of his food. *—Sara Jenkins, Porchetta, New York City*

FRESH AS

This company, based in Auckland, New Zealand, offers a vast array of freeze-dried fruits, vegetables, herbs, and spices. The flavors are concentrated and bright; the products add great texture to a dish. At Le Bernardin, we crumble dried Fresh As mandarin segments over raw scallops to enhance the citrus flavor in the sauce, a burnt-lemon vinaigrette. They bring a light crispness that rehydrates and melts deliciously in your mouth. *—Eric Ripert, Le Bernardin, New York City*

33

34
Pierogies Plus

When I was growing up in Pittsburgh, the food culture was dictated by the neighborhood you lived in. My family was Italian, but I went to school with a lot of eastern European kids, so I ate a lot of potato pierogies. I loved them. They were made with this light kind of dough, filled with creamy mashed potatoes, pan-fried in butter, and topped with golden onions and sour cream.

By the time I was a teenager, I knew where to find the best pierogies in the city. At Pierogies Plus in the McKees Rocks neighborhood, you could get any kind you wanted, whether traditional potato or something as out-there as jalapeño and bacon. This place has been around for almost 20 years, and the pierogies still taste great. *—Damian Sansonetti, Bar Boulud, New York City*

35 THE ISLE OF SKYE

Here on the Isle of Skye, the largest of the Inner Hebrides in northwestern Scotland, the environment is so harsh it seems amazing that people could have lived off the land for so long. Yet the people of Skye can't help but be inspired by the wild food surrounding us, and there's a strong community of restaurants, like Three Chimneys and Kinloch Lodge, that embrace the local bounty. As chefs, the real excitement comes when we go straight to nature ourselves, gathering our own ingredients to be used in that evening's service. The range is amazing: for greens, we gather wild garlic, sorrel, and nettles. There's a cluster of old elder trees in the hills behind us, and they give us elderflowers and berries. Wild thyme and borage add beautiful flavor in summer, along with all the wild raspberries and brambles. Rose hips come out in autumn; they're made into a syrup that showcases their delicate apricot flavor. We're also lucky that the shoreline is just a 15-minute walk from our restaurant's kitchen. While we don't have enough time to catch fish and prawns ourselves for dinner, we gather mussels, winkles, razor clams, and great edible seaweed; the type we use the most is chewy, purple-red dulse, which makes an amazing soup that's been a traditional favorite here for centuries. When food is your passion, what could be better than actually living in your very own wild larder? *—Simon Wallwork and Kirsty Faulds, The Glenview, Culnacnock, United Kingdom*

FROM LEFT: © BRUNO PEROUSSE; MICHAEL KRAUS; COURTESY OF PIEROGIES PLUS

36 EL CAMPERO

From the outside, there is nothing to differentiate El Campero from any other restaurant, but its mere location provides a clue to what's special about it. It lies in the town of Barbate, on the Costa de la Luz in southwestern Spain, an area famous for its tuna fishing. El Campero specializes in tuna, notably the migrating tuna (these days, mostly yellowfin) that is caught in the late spring and early summer using the traditional (and sustainable) *almadraba* method, introduced by the Phoenicians 3,000 years ago, in which a maze of underwater nets intercepts the fish as they make their way toward their spawning grounds. On El Campero's tapas and *raciones* menu alone there are 40 to 50 different tuna dishes, including *corazón de atún* (grilled tuna heart), extraordinarily delicious *ventresca de atún* (tuna belly), and Andaluz favorites such as *atún encebollado* (tuna smothered in onions). A more unusual offering for this part of Spain is the *sashimi de ventresca.* With tuna this exquisite, eating it raw is a must. *—Sam and Sam Clark, Moro, London*

37 *Punitions*

For a dessert whose name means punishment, *punitions*—France's scallop-edged butter cookies—sure taste good. Originally from Normandy, *punitions* begin like all *sablés* ("sand cookies"): with copious butter, which produces a decadent treat that melts on the tongue. When I lived in Paris, I'd indulge on my days off with a trip to Poilâne, the 78-year-old bakery in Saint-Germain-des-Prés, where a basket of broken *punitions* sits on the counter, free for the nibbling. Today, when the craving strikes, I order them online—a memory of Paris, courtesy of FedEx. (See page 94 for a recipe.) *—Marc Murphy, Benchmarc Restaurants*

38 Gastrique

Years ago, I worked in chef Daniel Boulud's kitchen at Le Cirque, New York City's temple of modern haute cuisine. Every day was a clinic in sauce-making led by sous chef Sottha Khun. Khun was so masterful, we called him Yoda. One of the best lessons he taught was making *gastrique,* a sweet-sour sauce designed to balance the earthy flavors of game. We learned to alter its sweet and sour character by using different vinegars, sweeteners, dried fruits, and fruit juices. Over the years, I have taken to inventing gastriques for all kinds of rich foods, from grilled tuna to roast pork. One of my favorites is fig *gastrique* served with quail (see page 96 for a recipe). *—Stephen Kalt, Fornelletto, Atlantic City, New Jersey*

39 MILK AND HONEY

At home, I warm milk, stir in two teaspoons of honey, and drink it in a teacup. It's so basic yet pure; I love it. So, at my restaurant we made a dessert called "milk and honey." It's milk ice cream that looks like a snowball, and then you cut into it, and honey runs out. *—Daniel Humm, Eleven Madison Park, New York City*

THIS PAGE AND FACING PAGE: TODD COLEMAN (4); ILLUSTRATION BY BEPPE GIACOBBE/MORGAN GAYNIN

40 BRAM COOKWARE

My collection of clay cooking pots keeps expanding all the time, thanks in no small part to Ashrf Almasri and his cool little store Bram, in Sonoma, California. The pots are not only beautiful to look at; with clay, the heat transfer is just completely different from what you get with steel or any other metal: slow, even, delicate. You can order pots via Bram's website, but when Ashrf has something new in the shop, he'll give me a call and I'll head up to Sonoma. He understands how into these things I am. —*Charles Phan, The Slanted Door, San Francisco*

41
Nathan Myhrvold

Formerly chief technology officer for Microsoft, Nathan Myhrvold is an unlikely cookbook author. Then again, his forthcoming six-volume, self-published *Modernist Cuisine: The Art and Science of Cooking* (The Cooking Lab) isn't your typical cookbook. An inventor, part-time archaeologist and wildlife photographer, and crusader against malaria, Myhrvold is also a passionate cook. He trained at La Varenne cooking school in France and cut his teeth at Rover's restaurant in Seattle. When he saw chefs embracing *sous vide* cooking, he realized there was a knowledge gap he could fill. That project mushroomed, and Myhrvold enlisted coauthors Chris Young and Maxime Bilet, veterans of Heston Blumenthal's restaurant, the Fat Duck. Together, they've created an epic treatise on the science of cooking. It addresses with equal vigor the gels and foams produced in experimental kitchens and subjects suited to the home cook—the science behind a good omelette, a juicy burger, and one of Myhrvold's passions, barbecue. Science never sounded more delicious. *—Michael Laiskonis, Le Bernardin, New York City*

42 CARNIVAL FOOD

I love equipment that comes from carnivals. The machines are used to make fast food, but instead of using artificial flavors, I use real flavors. I make a cotton candy with cranberry juice that I mix with maple sugar. After the cotton candy machine, I bought a slush machine; during raspberry season, we did a margarita with it. When I was a kid, Cracker Jack was one of the best sweets I ever had. Now I have a pot that they call a Retro Kettle, and I make caramel corn with maple syrup. I also loved eating snow cones when I was young; now, at the sugar shack I bought in Quebec, I put real snow into a paper cone, add maple syrup cooked to 100 degrees Celsius, and top it with lemon juice and zest. Halfway through eating it, I drop a shot of vodka into the snow cone and finish drinking the snow. It's wonderful. *—Martin Picard, Au Pied de Cochon, Montreal*

DEVILED EGGS

When I see deviled eggs on a menu, I'm instantly excited. How has the chef tweaked the basic recipe? What's the "devil" (spicy) element? The eggs can be cut lengthwise or across. The filling can have endless added flavors, such as spices, chiles, vegetables, smoked seafood, and cured meats. The garnish can be anything from the classic paprika to bacon, chives, olives, shrimp, or caviar. Want to go supercute? Devil some quail eggs. The deviled eggs I serve at Chateau Marmont are a simple, clean variation on the classic, heated up with ground red chile flakes and freshened up with lemon juice and a splash of really good olive oil for a smooth texture. Smoked paprika and chopped chives garnish our devils, served with a small arugula-and-toasted-almond salad on the side. It's a fairly labor-intensive little treat, but well worth the effort. (See pages 84 and 85 for recipes.) *—Carolynn Spence, Chateau Marmont, Los Angeles*

43

TODD COLEMAN (3), COURTESY THE COOKING LAB LLC (BOOKS), CHRIS TAN (KAYA)

44

CIAO PESCAO

This tiny restaurant in the old town of Panama City, Panama, serves the best and freshest ceviche. The owner offers dishes inspired by his travels—the Italiano, for example, is made of sole, basil, and olive oil—and by tradition. You have to try their Panamanian ceviche, made with locally caught corvina, white onion, celery, and *ají chombo* (our habanero pepper) and "cooked" in lemon juice for an entire day. *—Cuquita Arias, Barandas, Panama City*

45

KAYA

I'd read about *kaya*—a thick, jamlike breakfast spread made from eggs, coconut milk, sugar, and aromatic pandan leaves—before taking a trip to Singapore and Malaysia, and I set out on a quest to find the best version. My conversations with locals led me to Tang House in Malacca, Malaysia, where the region's acclaimed coconut palm sugar adds richness and depth to the simple spread. I sat in the courtyard, drinking Malaysian coffee with condensed milk and eating *kaya* spread on toast. Hooked on *kaya*'s deep caramel color and sweet, custardy taste, I now make a version at Double Crown, which I use as a tart filling or a flavoring for chocolates. Any way you go, *kaya* is a simple yet unusual pot of deliciousness. *—Brad Farmerie, PUBLIC and Double Crown, New York City*

46

RED POLL BEEF

The best steak I've ever eaten was a grilled rib eye from a Red Poll steer that had grazed belly-deep in wheat, millet, and alfalfa for two years on Wilkshire farm, near my restaurant in North Carolina. Most farmers who grass-feed their cattle have a hard time competing with ranchers raising corn-fattened breeds. That's not the case with Red Polls. Bred for both high-quality dairy and rich, finely grained beef since the mid-19th century, Red Polls marble beautifully on a diet of grass. And while the fat of corn-finished beef can have a bland, waxy quality, the marbling in Red Polls has the effect of melted butter, bringing with it all the complexity of the pasture. *—Andrea Reusing, Lantern, Chapel Hill, North Carolina*

MICHAEL KRAUS

When I tasted it I thought I had died and gone to Heaven.
It is the best sauce I have ever tasted!
Judith Vergara Arrington, Oxford PA

I have found the best jarred or otherwise, Marinara Sauce in my life.
Kerrigan Mahan, Morro Bay CA

I was raised on homemade sauce... no jarred sauce has come close to homemade until yours... Fantastic!!!
Deborah Lalli, Bloomfield NJ

Without a doubt this is the very best pasta sauce we have ever had!
Karen Reilly, Meridian ID

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Mezzetta NAPA VALLEY Bistro — All Natural — Creamy Vodka Style Marinara — Made the traditional Italian way using Italian Plum Tomatoes and pure, fresh ingredients.
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47 ABC KITCHEN

I first discovered ABC Kitchen because it's located in ABC Carpet & Home, the gorgeous housewares store where I "needed" to shop on a recent visit to New York. I hadn't read any reviews of the restaurant, wasn't familiar with its reputation—and I loved it. When the food started coming out I was in heaven. It was beautiful, spare, and delicious. In addition to whole wheat–crust pizzas and entrées, there were all kinds of interesting small plates with an emphasis on fruit and vegetables (which is how I love to eat): roasted beets with housemade yogurt; crab toast with lemon aïoli; roasted carrot salad with avocado and cumin. What also struck me was how healthy the food was—a kind of secret perk. People say they want a healthy restaurant, but who wants to go to one that advertises itself that way? Somebody always wants a burger. (And, yes, ABC Kitchen has a fantastic one, too.) Before leaving, we stopped by the open kitchen to thank Dan Kluger (he's the bald guy in the image at left in the top row), the talented and generous chef. What an absolute doll of a guy! *—Jody Adams, Rialto, Cambridge, Massachusetts*

PIOTR REDLINSKI (8)

HAWK'S CRAWFISH

I remember the first time I ate crawfish. It was a rainy Louisiana day, and my dad was boiling a stockpot full of them under our carport. When he was done, he handed me this crazy-looking bug and told me to eat it. Since then, I've probably consumed somewhere around ten thousand pounds of crawfish. I never thought that one could be much better than another—until about five years ago, when I first went to Hawk's, a seafood shack in Rayne, Louisiana. In addition to using only the largest specimens of crawfish from the surrounding fields, the cooks at Hawk's employ a 24-hour freshwater purging system that results in a flavor that is clean and pure, not a bit muddy (there's a reason crawfish are also called "mud bugs"). In the spring and summer, when crawfish are in season and Hawk's is open for business, I get there as often as I can. *—Donald Link, Link Restaurant Group, New Orleans*

48

49 *Yuan Yuan Xiang*

Beijing has a relatively young dining scene, but there are plenty of simple establishments that serve honest food. One I love is Yuan Yuan Xiang, run by a family from Chengdu, in Sichuan province. Many people don't know that Sichuan food has flavors beyond fire and chiles, but at Yuan Yuan Xiang there are also milder dishes to balance the meal, like rich, comforting pig's ear terrine with baby celery and preserved eggs. *—Max Levy, Bei, Beijing*

50 LE CONTRE-QUAI

There is a place off the coast of Brittany, on Belle-Île, called Le Contre-Quai. The chef-owner, Lucien, opens in late June, only for the summer season; the rest of the year he hunts, fishes, and spends time with family and friends. After my morning jog, I love to go and visit him and choose the fish he'll prepare for us in the evening. He is an extremely talented chef. I look forward to going back this summer. *—Pierre Gagnaire, Pierre Gagnaire, Paris*

CLOCKWISE FROM LEFT: MICHAEL KRAUS; TODD COLEMAN; ILLUSTRATION: BEPPE GIACOBBE/MORGAN GAYNIN

51

Sabah, Malaysia

I live in New York City, a series of islands more focused on its dynamic urban landscape than on communing with the rivers and sea. Perhaps due to this conditioning as a New Yorker, I am awed by how other coastal cities emphasize their aqueous boundaries. Since living and cooking in Kuala Lumpur, Malaysia, in the late '90s, I have returned there numerous times, traveling up and down the coasts. And nowhere have I experienced the bounty of the sea quite like I have in Sabah, a region of northern Borneo that's controlled by Malaysia. It was in Sabah, on a recent visit, that the skies parted after a storm, and the late-afternoon sun shone down on a seaside market, illuminating bright eyes, shiny skin, and iridescent scales. This was the Kota Kinabalu night market coming to life on a dockyard off the South China Sea. It's not a huge fish market, but it's of unparalleled quality. There was tuna; squid of all sizes; multicolored crabs and spiny lobster. Market cooks were busy manning their grills, readying hardwood charcoal fires. When my girlfriend and I could no longer keep our appetites at bay, I chose my grill man. There were several, and I watched mine cut and grill fish, measuring his skills against the others'. I bought an embarrassment of

seafood: a lobster was split in half and dropped on the grill, followed by crabs, stingray, a mackerel, giant prawns, and squid. When you happen upon a market like this, you don't hold back. Finally, the meal arrived, the fish and shellfish on plastic plates, on a table anchored by a huge jug. Inside the jug was a chopped-up mix of chiles, shallots, garlic, palm sugar, the tiny limes known as *limau kasturi,* and fish sauce. We ladled this salty-spicy-sweet condiment over our fish as we tore apart the flesh with our hands. I asked our grill man for some *sambal belacan,* a chile sauce made with fermented shrimp, and he served us a version that blew my mind. We had bought a small bag of *lato,* a type of seaweed that looks like a cluster of tiny grapes; they pop when you bite them, and provided an awesome textural contrast to the stingray. Another condiment unique to this part of the world is *bambangan,* grated wild mango pit seasoned with salt and chile, which I tossed in with rings of grilled squid. As we ate, fragrant smoke from burning charcoal, roasting shells, and sweet steamy *apam balik* (peanut and bean pancakes) swirled from other vendors' stalls, giving shape to the rays of the setting sun. This is my church, I thought, my temple. *—Zak Pelaccio, Fatty Crab and Fatty 'Cue, New York City*

52 *Sushi Shin*

I'm blown away by this sushi place in Tokyo. You take the elevator to the third floor of a nondescript building, and the doors open onto an oasis. The chef, Shintaro Suzuki, is incredible. Service is *omakase*: you don't pick, he does. He'll press his thumbs into a scallop to soften it, season it with *shichimi togarashi* spice blend, and grill it quickly between sheets of nori. He might serve a terrine of angler fish liver cured with green tea; it's warm, creamy, sweet, and smoky. He'll butcher a whole mackerel beautifully in front of you. Then he'll mash ginger, Japanese chive, and a little garlic in a mortar and pestle. The pungent sauce cuts right through the fish's fat. He's young, this guy—just 39—but he's such a pro. —*David Myers, Comme Ça and Sona, Los Angeles*

JUN TAKAGI

53 HEIDOLPH BRINKMANN LABOROTA 20 ROTARY EVAPORATOR

This device was originally designed as a piece of laboratory equipment. It can vaporize any water-based liquid at room temperature under a vacuum. The process preserves volatile aromatics normally lost in cooking and distills them into clear liquids. I love how it enables us to play with perception: because we eat with our eyes first, color and appearance influence our expectation of flavors. To produce a component for a Thai-inspired dish at Alinea, we wanted to make a perfectly clear beverage that would reflect the quintessential flavors of Thai cooking: chiles, lemongrass, fish sauce, and lime. We juiced all of the ingredients and distilled them into colorless fluids, while preserving the intense aromas of each. It was the perfect prelude to the dish.
—Grant Achatz, Alinea, Chicago

BETH ROONEY

La Grenouille

My parents took me to La Grenouille in New York City when I was a teenager. I adored it: the beautiful bouquets of flowers, the endless parade of waiters. There was asparagus in a creamy sauce and a rich veal stew. Only later did I understand that I had eaten my first great hollandaise and *blanquette de veau*. By the time I returned years later, I had graduated from Le Cordon Bleu in Paris and had moved to Mexico City. My friend Pepe and I were planning to open a restaurant, and we came to New York to be inspired. This time at La Grenouille, I could recognize the effort that the food and the service required, and I understood how flawlessly both were executed. My memory of the food is hazy—I recall foie gras and a frighteningly expensive bottle of Château d'Yquem. But I clearly remember that Pepe and I were speechless as we left, in part because we were so full and in part because we were emotionally touched. For a little while afterward, we felt like very important people. *—Roberto Santibañez, Fonda, New York City*

54

LANDON NORDEMAN

55 *Grand Livre de Cuisine: Alain Ducasse's Culinary Encyclopedia*

As we found out, this book is beloved among chefs—so much so that several of them asked us to include it. Below, a few of their raves.

Each recipe is so beautifully written. One that stays with me is the Preserved Duck Foie Gras. It goes into detail about the curing process. It's not for beginners, but when done correctly, it shows off the beauty of foie gras. A recipe like this reminds me to handle every ingredient with perfection in mind.

—JOSEPH OGRODNEK, ANELLA, NEW YORK CITY

Ducasse is a master at using his classical training while updating his repertoire. His Brittany Lobster Bisque, for instance, is blended with foie gras mousse and topped with truffles. It's a classic dish modernized for today's palate.

—MICHAEL WHITE, ALTA MAREA RESTAURANT GROUP, NEW YORK CITY

The Fresh Wild Scampi, made with carpet shell clams, calamari, and a warm coco bean salad, is awesome. Rather than do away with the seafood's cooking liquids and liquors, Ducasse puts them back into the dish. He's respecting the ingredient, amplifying it, and coaxing the maximum amount of flavor out of it. That's a definition of the Ducasse style, and it's had an enormous influence on my cooking.

—GEORGE MENDES, ALDEA, NEW YORK CITY

56 KOZLIK'S TRIPLE CRUNCH MUSTARD

When I was a young cook, I was taught to finish sauces with lemon juice. It gets rid of that lingering fattiness that coats your mouth. That's how I've come to use Kozlik's Triple Crunch Mustard. It's basically vinegar, whole mustard seeds (white, brown, and black), honey, and salt; the preparation is as much a pickle as it is a mustard. It lightens dishes and adds crispness and mild acidity. With raw oysters, I blend some of the mustard with the shellfish liquor and put the mixture back on top of the oyster, just like that. I rub it on pork as it roasts. I also like to cook down rhubarb with pomegranate syrup, then add a spoonful of Kozlik's for a sweet and sour preparation that I serve with foie gras or ham hock—just as you would an Italian fruit *mostarda*. *—Jonathan Gushue, Langdon Hall, Cambridge, Ontario*

MICHAEL KRAUS (2)

57 CLAUDIA RODEN

A Book of Middle Eastern Food (Penguin, 1970) hooked me on Claudia Roden's writing 25 years ago. Roden doesn't just give recipes; she shares stories and memories and facts that leave you with a richer understanding of the food. As an Egyptian Jew living outside her native country since the Suez Crisis in 1956, Roden writes with an exile's appreciation for what one has lost, and you can tell as she describes orange blossom water and *dukkah* (the Egyptian spice blend) and the way Egyptians make rice as compared with the way Persian, Lebanese, and Syrian cooks do, that food is the way she holds on to her culture. In *The New Book of Middle Eastern Food* (revised in 1985), she writes, "The history of this food is that of the Middle East. Dishes carry the triumphs and glories, the defeats, the loves and sorrows of the past." You can't help but read this and wonder if she's speaking not only of the Middle East but also of her own broken heart. When I cook alone, I blast some music and tango with my knives and whisks, so I assumed that the title of her most recent book, *Arabesque* (Knopf, 2006), was an invitation to a kind of culinary dance in which you learn the steps, then intentionally forget them. In this book, which features the cuisines of Morocco, Turkey, and Lebanon, she asks her readers to first learn and honor the traditions, but then to trust their intuition and cook confidently without rules. In the summer, I do a little turn with her mashed eggplant and tomato salad, often adding smoked paprika, mint, or even some toasted sesame seeds. We keep a bowl of this in the fridge at home and serve it with everything from eggs to fish to mozzarella sandwiches. In my family, Roden's recipes are now part of our culinary story. —*Jody Adams, Rialto, Cambridge, Massachusetts*

SEA URCHIN

Sea urchin and I got off to a rocky start. I was six years old when my brother Alexander stepped on one, and the pain from the needles was excruciating for him. My love for them blossomed, however, at the age of 11, when I accompanied the butcher from my family's Beirut hotel on fishing trips. I would borrow a spoon from the restaurant, grab my mask, tube, and fish net, and dive for an hour to gather dozens of sea urchins. On the way back to the shore, I'd start opening them on the boat, liberating the creamy orange flesh from its spiny shell and devouring it with a squeeze of lemon. That thrill remains with me every time I add sea urchin to risotto or pasta or mix it with cream to make a spread. —*Philippe Massoud, ilili, New York City*

58

FROM LEFT: MICHAEL KRAUS; LANDON NORDEMAN

Veta la Palma Fish

I still remember the bass. I had it last year, at a restaurant in the southwestern corner of Spain. It was brutally overcooked, feeling to the touch of my fork like a tensed bicep, but it was nonetheless the most delicious fish I'd ever had. Little wonder, given its pedigree. If the typical fish farm resembles a floating feedlot, releasing pollutants into the ocean, Veta la Palma—a fish farm not far from that restaurant—is something closer to a water purification plant. Water from the Guadalquivir River is pumped into the farm's 28,000-acre network of canals, and when it's pumped back out, the water is actually cleaner. Sea bass, mullet, eels, shrimp, and sole—all of which feast on what the ecology naturally provides—are sweet and pure. Rod Mitchell of Browne Trading Company, a man who knows fish like no one else, imports it weekly to some of the States' best restaurants. "Only the most pristine fishery could produce fish like this," he says. *—Dan Barber, Blue Hill restaurants, New York City*

59

MICHAEL KRAUS

60 REAL NEAPOLITAN PIZZA

What separates real Neapolitan pizza from other styles? If you ask me, everything. Simple ingredients define this pie; there's no reason to add toppings that would overpower it. Its building blocks come from the Campania region of Italy, where pizza was born, and they play such an important role in lending it that authentic taste and smell and texture (see page 88 for a recipe). *—Tony Gemignani, Tony's Pizza Napoletana, San Francisco*

A. FLOUR
There are several brands of *tipo 00* flour—a supersoft, finely ground Italian flour—that can be used to make true Neapolitan pizza. The best and most famous is Caputo; the family that has owned the company for 86 years still runs it hands-on, and the quality and consistency of their flour is unmatched.

B. TOMATOES
San Marzano tomatoes from Campania are the only choice. Grown on and around Mount Vesuvius, where the soil is rich in minerals, this plum tomato has just the right meatiness and intensity of flavor. I prefer Cento brand.

C. CHEESE
Two types of cheese are acceptable: *mozzarella di bufula*, made from Campanian buffalo milk, is rich and milky, and *mozzarella fior di latte*, made with cows' milk, is slightly less wet but full of intense flavor. Lots of brands are available; I prefer Grande brand *fior di latte* because of its high butterfat content and low moisture.

D. EXTRA-VIRGIN OLIVE OIL
You want to complement the pizza with the oil, so you don't want it to be too strong. I prefer an oil that isn't too grassy and doesn't have too much of a peppery finish. I tend to use two oils, to balance each other out: a Campanian oil like Dell'Orto brand that's a bit fruity, and Olivestri Siloro, from Umbria, which has a bit of a bite at the end.

TODD COLEMAN

UPLANDS PLEASANT RIDGE RESERVE CHEESE

61 Years ago, when I met dairy farmer Mike Gingrich, he told me he'd recently started experimenting with making cheese. Little did I know that the tasty *tomme*-style cheese I sampled that day would blossom into the remarkably delicious Uplands Pleasant Ridge Reserve. Made from the buttery milk of Gingrich's cows, it tastes of grass, herbs, and wildflowers. No need for the alpine cheese of the Savoie when you can get this from Wisconsin. —*Bruce Sherman, North Pond, Chicago*

AMARANTH LEAVES

This leafy green looks something like watercress but has a distinctive flavor—nutty, pealike, slightly peppery. I use the young tricolor leaves raw in salads, and when the amaranth is more mature and the leaves have a red tint, I stir-fry them quickly, sometimes in combination with spinach, or braise them with onion, garlic, chicken stock, and cumin. —*Floyd Cardoz, chef and author, New York City*

62

63
Irish Coffee

Stir together good Irish whiskey (like Redbreast or Paddy), brown sugar, and strong black coffee, and then pour fresh, soft whipped cream over the back of a hot spoon onto the surface of the coffee. There should be a good balance between the sweetness of the sugar, the heat of the coffee, and the warmth of the alcohol. That last mouthful of cool cream really brings a well-made Irish coffee together (see a recipe on page 96). —*Cathal Armstrong, Restaurant Eve, Alexandria, Virginia*

64
SMOKED OLIVE OIL

Probably because I'm Italian, I generally prefer Italian olive oil to Spanish. But a few months ago, I discovered a wonderful pine cone–smoked Arbequina olive oil from Miguel & Valentino in Barcelona. It's lightly smoky and perfect for finishing meats or drizzling over crushed Yukon Gold potatoes along with lemon juice and *yuzu* salt. —*Tony Conte, The Oval Room, Washington, D.C.*

MICHAEL KRAUS (3), KHAM/REUTERS/CORBIS (AMARANTH), TODD COLEMAN (COPENHAGEN)

65

Copenhagen

Copenhagen attracts foodies from all over the world because it's the birthplace of new Nordic cuisine. But Copenhagen has always been a food city. Going out for lunch means *smørrebrød*—the Danish open-face sandwich. My favorite classic place is **Schønnemann**, open for lunch since 1877, which features more than 90 different sandwiches and 75 types of aquavit. I usually order a feast of different pickled herrings: marinated in vinegar with onions and capers; in mayonnaise-based curry sauce with hard-boiled eggs; fried and then soaked in brine. You can find a new style of *smørrebrød* at **Aamann's** (shown at left), where the cooks use only organic produce and make everything from scratch. I always get the chicken salad sandwich with fresh apples, bacon, white asparagus, and mushrooms. I like drinking in Copenhagen almost as much as I enjoy eating here. For a cocktail, I might go to **Ruby**, which is located in an old Danish upper-class apartment, for a carrot cake cocktail made with rum, sweet sherry, cinnamon, cardamom, Danish honey, and carrot juice. Denmark also has a notable beer culture, and Mikkel Borg Bjergsø of the brewpub **Mikkeller** produces some of the best beer you can find anywhere. But it's the high-end dining that's gotten the most attention in the past few years. One highlight is **Herman at Nimb**, where the chef takes the food of his grandmother and interprets it for a fine-dining setting. **Noma** is another; focusing on the entire Scandinavian region, chef René Redzepi has created one of the most incredible restaurants in the world. His former sous chef, Christian Puglisi, recently opened **Relæ**, which offers food that's just as serious as Herman's and Noma's but with a smaller menu, casual service, and a meal that's far more affordable. I spend most of my time in the kitchen at my restaurant, **Mielcke & Hurtigkarl**, but on the days when I cook at home, I have a few favorite places to shop. The best fishmonger in town is **Windsor Fisk**, and I rarely visit without buying some salted, dried, and smoked gray sole. Next door is **Grand Fromage**, the best cheese shop in the country. And for meat, it doesn't get much better than **Slagteren ved Kultorvet**. I shop here for traditional cured meats, like garlic salami and smoked ox. *—Jakob Mielcke Hansen, Mielcke & Hurtigkarl, Copenhagen*

HOME-MADE XO SAUCE

XO sauce, that rich combination of dried seafood with chiles, garlic, and other aromatics (many of which are shown at right), is relatively new to Chinese cookery; it doesn't stand for "extra old" as it does in cognac, nor does it even call for cognac as an ingredient. But cognac was popular in Hong Kong in the 1980s, where and when the sauce was born, so my guess is that the name refers to its extravagant, exotic nature. Making it is a real labor of love; you have to let the dried seafood soak up water before finely chopping it with the aromatics and cooking the mixture to incorporate the flavors. But it's so worth it. Even with all that seafood, the end result is surprisingly unfishy. The taste is smoky, deep, and downright decadent. At Lukshon, we serve it with meat, vegetables, even rice and noodle dishes. It enhances everything it touches. (See page 96 for a recipe.) —*Sang Yoon, Father's Office, Los Angeles*

66

MICHAEL KRAUS

67 NEHONI NENOX 5.9-INCH G-TYPE PETTY
This Japanese knife is right in between a chef's knife and a paring knife, and I use it for everything from slicing meat to doing detail work. *—Justin Bogle, Gilt, New York City*

68 TOLEDO CHEF'S KNIFE
These hand-hammered chef's knives from Spain are gorgeous, with sharply honed blades. *—Grant Achatz, Alinea, Chicago*

69 WUSTHOF 12-INCH CHEF'S KNIFE
This large, sharp carbon-steel tool has become an extension of my arm. It can do anything, whether I'm fileting a fish or chopping vegetables. *—Michael Ayoub, Fornino, New York City*

70 J.A. HENCKELS 5-INCH SERRATED UTILITY KNIFE
This 5-inch bad boy works wonders. Its crenulations deftly slice through pastry shells as easily as through tomato skins. *—Bruce Sherman, North Pond, Chicago*

71 NEW WEST 7-INCH DAMASCUS SANTOKU KNIFE
Not only is this knife's handle beautiful, but the grip is solid, and the forge-welded blade makes me feel like I can achieve anything. *—Alex Guarnaschelli, Butter, New York City*

CHEF'S KNIVES

Dozens of chefs wrote in to tell us just how much they cherish their knives. Here are a few of the most passionate odes to this essential chef's tool.

72 *Salted Caramels*

I spend lots of time dreaming up multifaceted desserts worthy of a four-star table. My taste, however, is for the seemingly simple things, where a few ingredients add up to something way beyond the sum of their parts. Case in point: soft salted caramels. A cousin to the cellophane-wrapped cubes we all know, the salt-enriched caramels one finds in France are my standard-bearer. I developed my own version for Le Bernardin's post-dinner *mignardises* (bite-size desserts), infusing the cream with sea salt and vanilla bean and topping each morsel with a few coarse grains of salt for an added flavor "pop." These caramels are creamy, rich, and perfectly accented by the salt—the edible definition of synergy. (See page 94 for a recipe.) *—Michael Laiskonis, Le Bernardin, New York City*

73 ITALIAN CHARDONNAYS

I'm hooked on the bright, delicate flavors of Italian chardonnays. Italians may be relatively new to this grape, but they're making excellent wines with it. Silvio Jermann released his first vintage in 1980, but these wines are contenders. They have a great straw color, good fruity notes, a long finish, and they go brilliantly with all seafood. Aldo Conterno's Chardonnay Bussiador 2006 is exceptional: distinctly oaked, with a creamy richness that helps it complement all sorts of foods. The Gaja Chardonnay Gaia & Rey has been on every wine critic's short list for nearly a quarter-century, so its excellence is hardly a secret. *—Mark McEwan, North 44, Toronto*

74 COURT PASTRY SHOP

It was one of those days when only the smell of almond extract would put a smile on my face. Strolling around Cobble Hill, an old Italian neighborhood in Brooklyn, I discovered exactly what I was looking for at Court Pastry Shop, the 62-year-old family-run bakery whose sign reads "Italian Specialties–Biscuits–Cakes for All Occasions–Cookies" in the colors of the Italian flag. Though it's known for its lemon ices, *sfogliatelle* (those flaky clamshell-shaped pastries), and cannoli, it was the *diseri* almond cookies that did me in. Swirled into a circle and loaded with almond paste, the cookie (dotted with a cherry) has a texture unlike anything else—chewy, crunchy, and wonderfully supple. *—Alex Guarnaschelli, Butter, New York City*

THIS PAGE, CLOCKWISE FROM BOTTOM LEFT: TODD COLEMAN (2), MICHAEL KRAUS. FACING PAGE: MICHAEL KRAUS

75 Gra

I have fallen in love with granola, in life and at work. I exercise every morning, and then I have a monstrous day in front of me. Granola gives me energy. It's quick, tasty, and healthy. At Eleven Madison Park, instead of brioche or chocolates, we give our guests a jar of breakfast granola as a gift at the end of a meal. We also make savory granolas. For a tomato salad with mozzarella ice cream, we make a Provençal granola (see page 96 for a recipe) that includes basil, garlic, and Parmesan; I use it on top of beet salad, too (at left). This past spring, we made a lobster dish with carrots in an orange beurre blanc. For texture, we added puffed rice. Then I said, "What if we add lentils?" Then we added tapioca, then *vadouvan*, a mild French curry made with *piment d'espelette*. It might seem unusual, but if it has oats and grains, some sugar and salt, and it's crispy, to me, that's a granola. *—Daniel Humm, Eleven Madison Park, New York City*

nola

TODD COLEMAN

it with almonds or a lemon basil aïoli. It's delicious with all kinds of seafood and fish. —*Susan Spicer, Bayona and Mondo, New Orleans*

76
Ají Amarillo Chile Powder

Sweet, fruity, and subtly spicy, this chile powder, made from *ají amarillo* chiles grown in Peru, is what I use when I want to add balanced heat to a dish. In raw-fish preparations, the powder lends warmth without overpowering the flavor of the fish. I also sprinkle it on roast chicken and mix it with espresso and other spices to make a great dry rub for duck. —*Andrew Zimmerman, Sepia, Chicago*

77
LEMON BASIL

When you cook with lemon basil, people ask what it is because it's reminiscent of basil, but it's kind of unusual. It has a superbright, lemony flavor that mixes nicely with chives and tarragon and dill and frisée in a salad. I chop it up and put it into a lemon beurre blanc. I make a light pesto out of

78
Apple Corer

I love my apple corer. It's a versatile and useful kitchen tool that's great for taking parts of fruits and vegetables that might otherwise be discarded and turning them into beautiful pieces of food. At my restaurant we use it with broccoli stems, potatoes, and beets; the flawless cylindrical shapes it creates can transform the look of any dish from ordinary to extraordinary. —*Jesse Schenker, Recette, New York City*

79
SEA SALT COFFEE

Like many of the foods I eat in Asia, the sea salt coffee at 85°C, a Taiwanese bakery chain with outlets in Australia, China, and Irvine, California, is aromatic, sweet, salty, and »

80 FRENCH APPLE TART

I learned how to make this apple tart at La Tulipe in Manhattan's West Village, where I cooked from 1981 to 1983. It's a very simple tart consisting of a butter crust, sliced Golden Delicious apples, sugar, and apricot jam. What makes it so special is the way you slice the apples. After you peel, halve, and core them, you lay the apples cut side down and slice them. But here's the trick: you don't slice them all the way through, which means the slices stay attached. Then you turn the apple half on its side and cut off the bottom where the apple slices are still connected. Now it's easy to fan out the slices like a Rockettes kick line and make a beautiful tart. A home cook can do it and look like a culinary genius. I love kitchen tricks like that. (See page 94 for a recipe, and page 100 for the slicing technique.) —*Sara Moulton, chef and author*

MICHAEL KRAUS (4), TODD COLEMAN (TART), COMESTIBLES MASTER CO. LTD. (COFFEE), BARB RIES (BERTOLLI)

« mouthwatering, with a bold finish. The cream-and-salt foam accentuates the caramel-rich flavor of the arabica coffee. For me, it was love at first froth. *—Pichet Ong, Spot Dessert Bar and Village Tart, New York City*

81
Catalan Cuisine

Reading Colman Andrews's *Catalan Cuisine* (Macmillan, 1988) was a seminal experience for me; in fact, many of the things I learned from that book went on the menu at Spartina, the restaurant I used to run in Manhattan in the 1990s. I was inspired by the concept of *mar i muntanya*, the marriage of foods from the sea and the earth, in dishes like crab with sausage and beans. We used to cook huge vats of *sofregit,* the marmalade of onions, garlic, and tomatoes that forms the foundation of Catalan stews and braised meats. *Pa amb tomàquet* (grilled bread with olive oil, ripe tomato, and occasionally anchovy filets), *allioli* (the simplest and most transcendent garlic mayonnaise in the world), it's all in there. Thank you, Colman! *—Stephen Kalt, Fornelletto, Atlantic City, New Jersey*

82
PAUL BERTOLLI

Though I've never met him in person, the chef Paul Bertolli has had a huge influence on the way I cook. He set the bar high when he was cooking at Chez Panisse in Berkeley in the '80s, and more recently at Oliveto, in Oakland, California. But it was through his book *Cooking by Hand* (Clarkson Potter, 2003) that I really came to appreciate Bertolli's meticulous approach. His recipe for *pancetta tesa* (flat slabs of unsmoked bacon) produces this amazing sweetness; the bacon caramelizes when you sear it, even though there's no sugar in the cure. The rustic *pâté campagnola* is the moistest I've ever tasted. Bertolli is a master of cured meats—the stuff he's producing these days at Fra' Mani, the salumeria he opened in Berkeley in 2006, is just beautiful. *—Michael Paley, Proof on Main, Louisville*

83
BRAISING

There were seven of us kids growing up in my grandmother's house in New York City's Flushing, Queens, and my mother would get home from work every day and put "that pot" on the stove. We called it "that pot" because we took turns doing the dishes and no one wanted to get stuck having to wash it. It was a big, heavy cast-iron thing, and there was always something delicious inside that would feed all of us: pot roast, fish simmered over vegetables, or my favorite, osso buco (top right; see page 87 for a recipe). It was years later that I learned that the technical term for what Mom was doing by simmering those ingredients in a little liquid was braising—and it's since become one of my favorite techniques. But back then I just knew that something special was going on in that pot, something that produced meats so tender and moist, they flaked off the bone. —*Rick Moonen, RM Seafood, Las Vegas*

84
Yuzu Kosho

One night 20 years ago, on the southern Japanese island of Kyushu, I ordered a bowl of ramen and watched the cook serve a paste alongside the noodle soup that I'd never seen before. It was *yuzu kosho*. It only has three ingredients: salt, hot pepper, and *yuzu*, the Japanese citrus, but it's fascinating. It has spice, fragrance, aroma—everything. There are two types: red, made from ripe *yuzu* and red chiles, and green, from unripe fruit with green chiles. I use the sharper green version to cut through rich meats, and the milder red in seafood dishes, like grilled scallops (facing page, top; see page 86 for a recipe). —*Tadashi Ono, Matsuri, New York City*

85
NOSE-TO-TAIL RABBIT

I'm an advocate of using every part of an ingredient. It's not so much about frugality but that I feel a responsibility not to waste anything. It's a challenge to figure out what to do with a whole animal, though, and I've found that learning how to butcher and use all the parts of a rabbit is a good way to start. Rabbit is the gateway to butchering: it's »

83

85

CLOCKWISE FROM TOP LEFT: MICHAEL KRAUS; TODD COLEMAN (2); MICHAEL KRAUS; TODD COLEMAN (2)

84

86

« readily available, small enough to handle, and its anatomy scales up to the anatomy of a pig or a lamb. If you can butcher a rabbit, you can butcher the bigger animals, too; the cuts are the same. I make a dish of rabbit wrapped in cabbage and *speck* (facing page, bottom; see page 90 for a recipe) that's a delicious way to utilize the entire animal. The leg and shoulder meat becomes a seasoned stuffing; the bones are boiled for stock; and the rest of the rabbit is roasted. From a purely ecological standpoint, when you look at the amount of land and food it takes to raise larger animals like lamb, you see that rabbit is a sustainable item that's healthy, versatile, and not expensive, especially when you buy it whole. *—Matthew Accarrino, SPQR, San Francisco*

86
Mortadella Smear

My wife and I were walking down Michigan Avenue in Chicago when we stumbled across the Purple Pig. The setup is very homey, with an incredible wine list and delicious housemade charcuterie. The mortadella smear (bottom left; see page 85 for a recipe), one of several "smears" on the menu, was easily among the best things I've ever eaten. It's a porky, garlicky purée of cured Italian sausage, very smooth and silky. It's sprinkled with crushed pistachios and served with grilled country bread and all kinds of amazing pickles. I just wish I'd thought of it myself. *—Jonathan Gushue, Langdon Hall, Cambridge, Ontario*

87
THE BITTER TRUTH CELERY BITTERS

The Bitter Truth is a German company that offers a range of cocktail bitters, but its celery flavor is the superstar. It makes drinks sing with complex, vegetal depth; in food, too, it brings out the best in other ingredients. When making rhubarb chutney, I poach the rhubarb in honey and add ginger, lime zest, and a few drops of celery bitters. The bitters make you say, "What's that last element I can't quite place?" *—Ken Oringer, Clio, Boston*

fresh EUCALYPTUS BRANCH that has been dipped in N_2O and redipped in flavored liquid.

as the BRANCH sits... it melts and drains into the glass below.

fastening system designed by Crucial Detail to suspend frozen branch above water glass.

frozen euc drops over lime ice cube.

1

2

orange flex.

3

coquitos

tres leches mouss

passionfruit caramel

dried pineapple

nitro frozen piña

coconut tapioca

tres leches

4

HOUSE LARDO

FORAGED HERBS

PICKLED CARROT

CARROTS (SLOW ROAST)

• MAPLE

• ROSEMARY

CARROT PUREE

CARROT SALAD

5

MICHAEL KRAUS

88 PENCIL AND PAPER

I use all kinds of materials in the kitchen—some very simple, some extremely high-tech—to create cakes, chocolates, and desserts. But the tools I rely on most are paper and pencil. Before I start to create, I always sketch my inspiration. —*Oriol Balaguer, Estudi di Xocolata i Pastisseria, Barcelona*

We asked chefs to share their food sketches with us. Here are just a few that they sent in. **1.** *Grant Achatz, Alinea, Chicago* **2.** *Brooks Headley with Rick Froberg, Del Posto, New York City* **3.** *Michael Laiskonis, Le Bernardin, New York City* **4.** *Waylynn Lucas, The Bazaar, Los Angeles* **5.** *Matthew Accarrino, SPQR, San Francisco* **6.** *Tim Love, The Lonesome Dove, Fort Worth* **7.** *Nancy Oakes, Boulevard, San Francisco* **8.** *Eric Ripert, Le Bernardin, New York City* **9.** *Tiffany Layco, Library Bistro, Seattle* **10.** *Oriol Balaguer*

6

7

8

9

10

HOLLY PICKETT/SIPA PRESS

89 Koshary El Tahrir

I'd never heard great things about the food in Cairo. So my expectations weren't high when I arrived at Koshary El Tahrir, a bustling but nondescript restaurant off Tahrir Square in the city that specializes in the vegetarian dish called *koshary*. At first glance, *koshary* doesn't look like much. Served in a plastic or metal bowl, the food is many shades of brown: a mixture of toasted pasta, rice, lentils, chickpeas, and fried onions—perhaps a staff meal creation of some hippie distance runner just enrolled at the Natural Gourmet cooking school. But pour on a little of the garlic-vinegar and tomato-pepper sauces that sit on every table, and you've got some seriously delicious comfort food. Complex, earthy flavors from the legumes mingle with toasty, nutty pasta and the rich, caramelized sweetness from the onions, all offset by the zingy sauces. Some postulate that *koshary* was created by the Coptic Christians during Lent, or that it was born of poverty; either way, it is deeply satisfying, even to an omnivore like me. (See page 87 for a recipe.) —*Anita Lo, Annisa, New York City*

90

VITAMIX BLENDERS

These powerful, multifunctional appliances are the prized workhorses of restaurant kitchens. Below, a few chefs sing their praises.

Our Vita-Prep blender can handle anything; we use it at least 40 times a day. It has higher RPMs than any other manufacturer's model. Our softshell crab and saffron bisque always comes out silky smooth, and we use it to grind all of our spices each day, too. —*Tory McPhail, Commander's Palace, New Orleans*

Unlike other blenders, the Vitamix has an accelerator and can change velocity easily to blend even a very small volume of food. I use one at home, too, to make baby food for my year-old daughter. —*Michael Anthony, Gramercy Tavern, New York City*

I use the Vitamix to prepare my coconut, carrot, and cardamom chutney. Coconut is transformed by the Vitamix—no bits stick in your teeth! The Vitamix is also ideal for making hollandaise, with no chance of the fat separating from the egg yolk and the butter. —*Susur Lee, Lee Restaurant, Toronto*

91

Fraternity of Chefs

Chefs stay busy. So, time spent with chef friends is often relegated to late, whiskey-laden evenings, when little of substance is discussed. Opportunities to break out of that pattern are rare. I was afforded one last spring, when I flew to Athens, Georgia, to do a fundraising dinner with Hugh Acheson at his restaurant Five & Ten. The night before the event, we sat around the table in Hugh and his wife, Mary's home kitchen. Hugh cooked a perfectly seasoned flounder for fish tacos; we topped the tacos with cilantro, radishes, avocado, *queso fresco*, and fresh salsa (see page 86 for a recipe). We discussed music, food philosophy, and restaurant and book design. Candle wax had run across the table by the time we were done. It's in moments like those that I realize we are a unique fraternity, we chefs. I need that from time to time. —*John Currence, City Grocery Restaurant Group, Oxford, Mississippi*

FROM LEFT: MICHAEL KRAUS; TODD COLEMAN

92
OVALTINE

Open my kitchen cupboard, and you'll definitely see a canister of Ovaltine. I call it malted milk with terroir, because of its unique mineral flavor; it's sweet but not achingly so, with an earthy edge. You can add it to everything from ice creams to pudding (top right; see page 94 for a recipe). *—John Sundstrom, Lark and Licorous, Seattle*

93
Guava Paste

The unique flavor of the tropical guava fruit becomes irresistible when sugar is added and it's cooked down to a paste called *goiabada*, which is sold in firm blocks. Brazilians eat it with *queijo fresco*, a mild white cheese (facing page, top). It's always on my family table, from breakfast to dinner. I also love guava paste's savory side: melt it in a pan and add ginger, garlic, and Worcestershire, and it's a great sauce for spareribs. *—Claude Troisgros, Olympe, Rio de Janeiro*

95
CALAS

I am obsessed with calas—crispy fried rice fritters (bottom right; see page 93 for a recipe) that are the very essence of Creole cooking; they represent so much of what I love about my home city, New Orleans. Though none of us alive today will remember it, many natives have heard tales of the women who used to sell them on Sundays in St. Louis Square after Mass let out, »

CHEFS COLLABORATIVE
94

It's important to feel good about the food choices we make in our kitchens. Since 1993, Chefs Collaborative—a nonprofit network of chefs that celebrates seasonal, sustainable foods and supports local food communities—has helped chefs make the right decisions. I've learned a ton from the group's tasting workshops, publications, and chef-to-chef discussions. Plus, participating in some of its program initiatives, like building an online sustainable-seafood curriculum, reminds me that a chef's job isn't limited to the kitchen. *—Bruce Sherman, North Pond, Chicago*

92

95

TODD COLEMAN (3); MAX IATTONI; PATT DAVISON; ILLUSTRATION: BEPPE GIACOBE/MORGAN GAYNIN

93

97

BISCUITVILLE

96 The first morning I'm back home in North Carolina is always a Biscuitville morning. This fast-food chain is an old-fashioned gem in a modern world. The first Biscuitville opened in Danville, Virginia, in 1975; today there are 50 stores in North Carolina and Virginia. Oh, those biscuits! Flaky to the point of crumbling, slightly salty, and pillowy soft on the inside, this is the quintessential Southern biscuit. I can inhale three or four of them in just a few minutes. *—Elizabeth Karmel, Hill Country Barbecue, New York City*

« calling "Calas, bels calas tout chauds!," the Creole equivalent of "Get 'em while they're hot!" Over the years, recipes for calas seem to have all but disappeared, so I've added them to my repertoire of desserts, a long-lost friend that deserves to be remembered, celebrated, and, most of all, enjoyed. *—David Guas, Bayou Bakery, Washington, D.C.*

97 Molten Chocolate Cake

In 1999, while I was in Singapore developing new menus at Club Chinois, I invited Jean-Georges Vongerichten to fly over and cook with me at the World Gourmet Summit. It was the first time I had ever tasted his famous molten chocolate cake (bottom left; see page 94 for a recipe). I loved the soft sponginess of the cake's outer layer, similar to the texture of our Asian moon festival cake, but the best thing for me was the surprise inside—an oozing lava of melted chocolate. Since then, I've prepared this cake exactly the way Jean-Georges instructed, but with a Southeast Asian twist: I put caramelized jackfruit and banana inside. The jackfruit adds an exotic, intense flavor—quite aromatic. I hope it's not too late to say thank you to Jean-Georges for this wonderful and useful recipe. *—Susur Lee, Lee Restaurant, Toronto*

La Boîte à Epice

Nearly all of the spices we use at Zahav are sourced and blended for us by Lior Lev Sercarz, an Israeli-born, French-trained chef who has a shop called La Boîte à Epice in New York City. I can call him and say, "We need that Yemenite spice blend called *hawaij*"—a mix of turmeric, black pepper, cumin, sometimes cardamom, sometimes saffron, which I use with everything from short ribs to chicken soup—and he knows exactly what the end result needs to be. He sells blends made with spices from all over the world (below, a few of them are shown), and he also makes these delicate, beautiful little cookies that showcase them. *—Michael Solomonov, Zahav, Philadelphia*

98

MICHAEL KRAUS (2)

99 BETTY CROCKER COOKBOOK FOR BOYS AND GIRLS

I got this book for Christmas when I was nine years old. The recipes were laid out with pictures of what to do step by step. It was so simple, I could do it, no problem! The peanut butter pudding—Jell-O instant chocolate pudding with peanut butter mixed into it—was my favorite and first recipe. I'd pour it into my mom's fancy green-glass pudding cups, let it set, and put Cool Whip on top. It was awesome. The tea sandwiches were just ham and American cheese, but you cut them out with shaped cookie cutters. This wasn't the kind of stuff that my mom would make for dinner, so it was a treat. I still have the book. I use it with my own kids, who are eight and five. We'll take it out and make the pudding. But it's really a precious thing, so I don't leave it around for them to play with; my daughter would scribble all over it. *—Terence Feury, Fork, Philadelphia*

Tomato Sandwiches

When I was a kid, summer's arrival promised two things: my family's annual trip to East Hampton, on New York's Atlantic coast, and fresh tomato sandwiches. My mother's childhood friend John Heyman was our ringleader. A quirky guy with a comb-over and a dry sense of humor, John carried packets of salt in the pocket of his blazer in case he happened upon a ripe tomato. The kind of tomato sandwich John made—dense pumpernickel bread topped with Land O'Lakes butter, drippy beefsteak tomato slices, and a sprinkle of kosher salt—tasted especially delicious after a morning spent digging for clams or bobbing in the ocean. Over the years, John's sandwich has appeared on the menus of several restaurants where I've worked, and I still make it every summer. *—Daniel Holzman, The Meatball Shop, New York City*

100

TODD COLEMAN

Appetizers

BACON-AND-CHEESE DEVILED EGGS

MAKES 12

SAVEUR kitchen assistant Max Iattoni gave us the recipe for these eggs, which he based on his favorite breakfast sandwich.

- 6 **eggs**
- ¼ **cup finely grated sharp cheddar, plus more for garnish**
- ¼ **cup mayonnaise**
- 2 **slices bacon, cooked and chopped, plus 2 tsp. rendered bacon fat reserved**
- **Kosher salt and freshly ground black pepper, to taste**
- **Hot sauce, such as Sriracha, to garnish**

❶ Put eggs into a 4-qt. pot of water and bring to a boil. Remove pan from heat, cover, and let sit 15 minutes. Drain eggs and crack each shell slightly. Transfer eggs to a bowl of ice water and let cool. Peel eggs. Halve each egg; using a small spoon, transfer yolks to a medium bowl. Using a fork, mash yolks. Add cheddar, mayonnaise, ¾ of the chopped bacon, and bacon fat; season with salt and pepper. Stir vigorously with spatula until smooth.

❷ Transfer mixture to a plastic bag or a piping bag fitted with a smooth tip and pipe into egg whites. Garnish eggs with the remaining bacon, more cheddar, and hot sauce and serve cold or at room temperature.

BAKED OYSTERS WITH BACON AND SPINACH

SERVES 4-6

Chef Frank Stitt of Highlands Bar and Grill in Birmingham, Alabama, shared this recipe for a lighter twist on classic oysters Rockefeller (pictured on page 20).

- 30 **medium oysters, such bluepoint or Apalachicola**
- **Rock salt, for serving**
- **Kosher salt, to taste**
- 2 **lbs. spinach**
- 3 **oz. bacon, minced**
- 1 **tbsp. extra-virgin olive oil**
- 2 **leeks, white and light green parts only, minced**
- 2 **cloves garlic, minced**
- 8 **tbsp. unsalted butter, melted**
- 2 **slices white bread, finely ground in food processor**
- ¼ **cup combined minced fresh flat-leaf parsley and chives**
- **Zest and juice of 1 lemon**
- **Freshly ground black pepper and nutmeg, to taste**
- **Lemon wedges, for serving**

❶ Shuck the oysters, leaving them in the bottom shells. Transfer oysters in their shells to a baking sheet lined with rock salt, cover with plastic wrap, and refrigerate. Bring a large pot of salted water to a boil. Add spinach and cook, stirring, for 30 seconds. Drain spinach and transfer to a bowl of ice water; chill. Drain spinach, squeeze to dry, and finely chop; set aside.

❷ Arrange an oven rack 6″ from heating element and heat oven to broil. Combine bacon and oil in a 12″ skillet over medium heat. Cook, stirring occasionally, until bacon fat has rendered and bacon is not yet crisp, about 5 minutes. Using a slotted spoon, transfer bacon to paper towels. Add leeks and garlic to pan and cook, stirring occasionally, until soft, about 4 minutes. Transfer leek mixture to a medium bowl and stir in the reserved spinach and bacon, along with butter, bread crumbs, herbs, lemon zest and juice. Season with salt, pepper, and nutmeg and spoon about 1 tbsp. of the mixture over each oyster. Broil oysters until golden brown, about 5 minutes. Serve hot, with lemon wedges.

DEVILED EGGS WITH PICKLED JALAPEÑOS

MAKES 24

This recipe is based on one in *Texas Home Cooking* by Cheryl and Bill Jamison (Harvard Common Press, 1993).

- 12 **eggs**
- 3 **tbsp. mayonnaise**
- 3 **tbsp. sour cream**
- 2 **tbsp. minced flat-leaf parsley**
- 2 **tbsp. minced pickled jalapeños, plus more for garnish**
- 2 **tbsp. yellow mustard**
- 1 **tbsp. minced celery**
- 1 **tbsp. minced onion**
- ½ **tsp. paprika, plus more for garnish**
- **Kosher salt and freshly ground black pepper, to taste**

❶ Put eggs into a 4-qt. pot of water and bring to a boil. Remove pan from heat, cover, and let sit 15 minutes. Drain eggs and crack each shell slightly. Transfer eggs to a bowl of ice water and let cool. Peel eggs. Halve each egg; using a small spoon, transfer yolks to a medium bowl. Using a fork, mash yolks. Add mayonnaise, sour cream, parsley, jalapeños, mustard, celery, onions, and paprika; season with salt and pepper. Stir vigorously with spatula until smooth.

❷ Transfer mixture to a plastic bag or a piping bag fitted with a smooth tip and pipe into egg whites. Garnish eggs with more paprika, if you like, and pickled jalapeños. Serve cold or at room temperature.

DEVILED EGGS WITH SMOKED TROUT

MAKES 24

Deviled-egg enthusiast Carolynn Spence, chef of Chateau Marmont in Los Angeles, shared her signature recipe for this classic hors d'oeuvre with us.

- 12 **eggs**
- ½ **cup mayonnaise**
- 2 **tbsp. extra-virgin olive oil**
- 2 **tsp. fresh lemon juice**
- ½ **tsp. dry mustard**
- ½ **tsp. whole-grain mustard**
- ¼ **tsp. cayenne pepper**
- **Kosher salt and freshly ground black pepper, to taste**
- ¼ **cup shredded smoked trout**
- **Smoked paprika, minced chives, and thinly shaved red onion, to garnish (optional)**

❶ Put eggs into a 4-qt. pot of water and bring to a boil. Remove pan from heat, cover, and let sit 15 minutes. Drain eggs and crack each shell slightly. Transfer eggs to a bowl of ice water and let cool. Peel eggs. Halve each egg; using a small spoon, transfer yolks to a fine strainer set over a bowl. Using a rubber spatula, sieve yolks through strainer. Add mayonnaise, oil, lemon juice, mustards, and cayenne. Season with salt and pepper and stir vigorously with spatula until smooth.

❷ Transfer mixture to a plastic bag or a piping bag fitted with a smooth tip and pipe into egg whites. Top each egg with a bit of trout; garnish with smoked paprika, chives, and red onion, if you like. Serve cold or at room temperature.

FRIED OYSTERS WITH SPICY RÉMOULADE

SERVES 4

Chef Frank Stitt of Highlands Bar and Grill in Birmingham, Alabama, uses the bottom oyster shells as serving platters for these crispy fried oysters (pictured on page 20) with piquant sauce.

- 1 **cup mayonnaise**
- 2 **tbsp. minced cornichons**
- 2 **tbsp. minced flat-leaf parsley**
- 2 **tbsp. minced capers**
- 1 **tbsp. whole-grain mustard**
- 1 **tbsp. minced fresh tarragon**
- 1 **tbsp. minced shallots**
- 2 **tsp. sherry vinegar**
- 1 **tsp. minced anchovies**
- ½ **tsp. paprika**
- 2 **dashes Tabasco**
- **Zest of 1 lemon**
- **Kosher salt and freshly ground black pepper, to taste**
- **Canola or peanut oil, for frying**
- 2 **cups cornmeal**
- ¾ **cup flour**
- 2 **cups buttermilk**
- 24 **medium oysters, such as bluepoint or Apalachicola, shucked, bottom shells reserved**

❶ Make the rémoulade: In a medium bowl, combine mayonnaise, cornichons, parsley, capers, mustard, tarragon, shallots, vinegar, anchovies, paprika, Tabasco, and lemon zest. Stir to combine; season with salt and pepper. Cover and set aside.

❷ Pour oil into a 4-qt. pot to a depth of 2″ and heat over medium heat until a deep-fry thermometer reads 350°. Meanwhile, whisk together cornmeal and flour in a shallow dish and season

with salt and pepper. Pour buttermilk into another shallow dish. Working in small batches, dip oysters in buttermilk and then in cornmeal mixture, tossing to coat. Transfer oysters to a rack set inside a baking sheet. Working in batches, add oysters to oil and fry, turning occasionally, until golden brown and crisp, about 2 minutes. Using a slotted spoon, transfer oysters to paper towels. Spoon some of the reserved rémoulade into the reserved oyster shells and top with fried oysters. Serve warm.

HIGHLANDS OYSTER MIGNONETTE

MAKES 1 1/4 CUPS

Oysters raised in less-briny waters lack adequate salinity; chef Frank Stitt recommends serving them with a ramekin of this tart sauce (pictured on page 20) made fizzy with the addition of prosecco.

- **3/4 cup prosecco or cava**
- **1/2 cup champagne vinegar**
- **1 tbsp. crushed pink peppercorns**
- **1 tbsp. raspberry vinegar**
- **1 shallot, minced**
- **Kosher salt, to taste**

Combine ingredients in a medium bowl and let sit for 30 minutes before serving with oysters on the half shell, such as bluepoint or Apalachicola.

MOBILE-STYLE OYSTERS

SERVES 4

This recipe for grilled or broiled oysters in a briny bath of butter, garlic, herbs, and Parmesan (pictured on page 20) hails from Mobile, Alabama.

- **12 tbsp. unsalted butter, softened**
- **6 tbsp. finely grated Parmesan**
- **2 tbsp. minced fresh parsley**
- **1/4 tsp. crushed red chile flakes**
- **3 cloves garlic, minced**
- **1 shallot, minced**
- **Zest of 1 lemon and juice of 1/2 lemon**
- **Tabasco, Worcestershire, kosher salt, and freshly ground black pepper, to taste**
- **24 medium oysters, such as bluepoint or Apalachicola, shucked and left in bottom shell**
- **Crusty bread, for serving**

Build a medium-hot fire in a charcoal grill or heat a gas grill to medium high. (Alternatively, arrange an oven rack 6" from the heating element and heat oven to broil.) Combine butter, Parmesan, parsley, chile flakes, garlic, shallots, and lemon zest and juice in a medium bowl. Season with Tabasco, Worcestershire, salt, and pepper. Spoon about 1 tbsp. butter mixture over each oyster and grill or broil until the edges of the oysters begin to curl, about 5 minutes. Serve with bread.

MORTADELLA SMEAR

SERVES 12

Father-and-son team Jimmy Bannos Sr. and Jr. of Chicago's Purple Pig restaurant purée mortadella, an Italian bologna, and slather it on toast with balsamic vinegar and pistachios, a combination (pictured on page 75) that is devastatingly addictive.

- **1/3 cup balsamic vinegar**
- **1 tbsp. unsalted butter**
- **1 tbsp. flour**
- **1/3 cup chicken stock**
- **1 lb. mortadella without pistachios, cut into 1/2" cubes**
- **1/3 cup heavy cream, whipped to soft peaks**
- **2 loaves ciabatta, sliced**
- **4 tbsp. extra-virgin olive oil**
- **3 tbsp. crushed toasted pistachio nuts**
- **1/2 cup baby arugula**

1. Pour vinegar into a small saucepan and cook over medium heat until reduced to 3 tbsp., about 5 minutes; remove from heat and set aside. In a small saucepan, melt butter over medium heat. Whisk in flour and cook, whisking, for 1 minute. Slowly whisk in chicken stock and cook until thickened, about 2 minutes; remove velouté sauce from heat and set aside to let cool.

2. Put mortadella into a food processor and process until puréed. Transfer mortadella to a medium bowl. Using a rubber spatula, fold in the reserved velouté sauce and whipped cream; set aside. Rub the ciabatta with the oil and grill or toast. To serve, smear the grilled bread with the mortadella and garnish with a drizzle of the reduced balsamic and a scattering of pistachios and arugula. Serve warm or at room temperature.

PARSLEY AND PANCETTA SALAD

SERVES 4

Crisp, salty pancetta, earthy parsley, and lemon combine beautifully in this salad (pictured on page 26) from Houston's Dolce Vita restaurant.

- **8 oz. pancetta, cut into 1/4" cubes**
- **6 cups loosely packed flat-leaf parsley leaves**
- **2 lemons, peeled and segmented**
- **1 cup freshly grated Parmesan, plus more to taste**
- **1/4 red onion, thinly shaved**
- **Kosher salt and freshly ground black pepper, to taste**

1. Heat pancetta in a 12" skillet over medium heat. Cook, stirring occasionally, until pancetta is crisp and its fat is rendered, about 12 minutes; remove from heat and keep warm.

2. To serve, place 1 1/2 cups parsley leaves on each of 4 serving plates and top with 4 lemon segments, 1/4 cup Parmesan, and some of the red onion. Using a slotted spoon, divide rendered pancetta among plates and then drizzle each serving with rendered fat. Top with more Parmesan, if you like, and season with salt and pepper. Serve immediately.

SOUTHERN-STYLE DEVILED EGGS

MAKES 12

The secret to making these traditional Southern deviled eggs (pictured on page 44), from a recipe shared by home cook Sandra Livesay of Tarboro, North Carolina, is the addition of Durkee Famous Sauce (see page 105 for a source) and sweet pickle relish.

- **6 eggs**
- **2 tbsp. Durkee Famous Sauce**
- **1 tbsp. sweet pickle relish**
- **1/4 tsp. paprika, plus more**
- **Kosher salt, freshly ground black pepper, and Tabasco sauce, to taste**

1. Put eggs into a 4-qt. pot of water and bring to a boil. Remove pan from heat, cover, and let sit 15 minutes. Drain eggs and crack each shell slightly. Transfer eggs to a bowl of ice water and let cool. Peel eggs. Halve each egg; using a small spoon, transfer yolks to a medium bowl. Using a fork, mash the yolks. Add Durkee, relish, and paprika and season with salt, pepper, and Tabasco. Stir vigorously with spatula until smooth.

DRINKS OF DISTINCTION

The Canale Torino cocktail, from the Manhattan restaurant The Harrison, relies on three liqueurs for its aromatic, refreshing appeal. See page 96 for a recipe.

Aperol, the cherry-red Italian aperitif that lends the drink its bright hue, is a bittersweet infusion of oranges, rhubarb, gentian, and other herbs. Produced by the makers of the sharper-tasting Campari, this liqueur has a lingering perfume and an easy nature. At 11 percent alcohol, it's ideal mixed with other liqueurs, or with soda water and prosecco in a spritzer.

Like all vermouths, **Dolin vermouth** is made from wine that's fortified with an additional spirit and aromatized with herbs and spices. But the 190-year-old Dolin is distinguished by the elegance of its ingredients: the wines and wild botanicals of its home region of Chambéry, France's only designated appellation for vermouth. Soft and notably dry, the white version used in the Canale Torino is also lovely simply served over ice.

Though other orange liqueurs of its kind might be made with one type of fruit, the Italian triple sec **Luxardo Triplum** is distilled using three—triple sec's traditional bitter Curaçao orange, sweet oranges, and mandarins—as well as dried orange flower and other herbs. It is also, uniquely, cask-aged. The punchy citrus, herbs, and ash wood show through in a complex liqueur, which at 39 percent alcohol is the strongest of the three in the cocktail. —*Bryce T Bauer*

❷ Transfer mixture to a plastic bag or a piping bag fitted with a smooth tip and pipe into egg whites. Garnish eggs with more paprika, if you like. Serve cold or at room temperature.

Main Courses

CORNED BEEF AND CABBAGE

SERVES 10

The recipe for this traditional Irish dish (pictured on page 38) calls for brining beef brisket for 5 days to "corn" it. If you want to omit this step, buy 5 lbs. of corned beef from your butcher and proceed to step two.

- **1 tbsp. allspice**
- **1 tbsp. cloves**
- **1 tbsp. coriander**
- **1 tbsp. crushed red chile flakes**
- **1 tbsp. mustard seeds**
- **1 tbsp. whole black peppercorns**
- **5 bay leaves, crumbled**
- **1¼ cups kosher salt, plus more to taste**
- **¾ cup sugar**
- **1 tbsp. pink salt (see page 105)**
- **1 5-lb. first-cut beef brisket**
- **4 cloves garlic**
- **1 medium onion**
- **3 lbs. small new potatoes, peeled**
- **1 head green or Savoy cabbage, cored and shredded**
- **1 tbsp. fresh lemon juice**

❶ Combine spices and 3 bay leaves in a 12" skillet over medium heat. Cook, swirling pan constantly, until spices are toasted and fragrant, about 3 minutes. Transfer ¾ of the mixture (reserving the rest in a covered jar) to a 5-qt. pot and add 8 cups water, kosher salt, sugar, and pink salt. Bring to a simmer; remove pot from heat and let cool to room temperature. Refrigerate brine until chilled. Add brisket and weigh it down with a plate so brisket is submerged. Refrigerate for 5 days.

❷ Drain corned beef and rinse. Transfer beef to a 5-qt. pot along with the reserved pickling spices, garlic, and onion. Cover corned beef with cold water. Bring to a simmer over medium heat and simmer until corned beef is tender, about 1 hour. Remove pot from heat and set aside.

❸ Meanwhile, put potatoes into a 4-qt. pot of salted water and bring to a boil. Reduce heat to medium-low and simmer until potatoes are tender; drain. Put cabbage into a 3-qt. pot over medium-low heat, season with salt, add lemon juice and ½ cup water, cover, and bring to a boil. Reduce heat to low and cook, stirring occasionally, until cabbage is tender, about 30 minutes. To serve, transfer potatoes and cabbage to a large serving platter. Transfer corned beef to a cutting board, thinly slice beef across the grain, and transfer to the platter. Spoon some of the cooking liquid over the beef and serve warm.

Pairing Note: Porterhouse Wrasslers XXXX Stout ($16 for four) balances this briny dish with malty sweetness and a bracing hoppy bitterness.

FISH TACOS WITH ROASTED TOMATO SALSA

SERVES 4

The recipe for this dish (pictured on page 79) was inspired by one from Hugh Acheson, chef of Five & Ten in Athens, Georgia.

- **2 cloves garlic, unpeeled**
- **2 plum tomatoes**
- **1 serrano chile**
- **2 dried guajillo chiles (see page 105) or 1 ancho chile and 1 pasilla chile**
- **3 tbsp. chopped fresh cilantro**
- **Kosher salt and sugar, to taste**
- **1 cup cooked or canned pinto beans**
- **16 6" white corn tortillas**
- **Canola oil, for frying**
- **10 oz. boneless, skinless flounder or halibut filets, cut into 3" x ½" strips**
- **2 tsp. chili powder**
- **½ cup flour**
- **1 avocado, peeled, pitted, and thinly sliced**
- **1 lime, cut into wedges**
- **Sour cream, for serving**

❶ Make the salsa: Heat a 12" cast-iron skillet over medium heat. Add garlic, tomatoes, and serrano chile and cook, turning occasionally, until charred all over (for more about this technique, see "Dry-Roasted Vegetables," page 17). Transfer vegetables to a plate and let cool. Peel the garlic and stem and seed the serrano chile. Transfer vegetables and 2 tbsp. water to a small food processor and process into a chunky purée; set aside. Return skillet to medium-high heat. Add guajillo chiles and cook, flipping once, until toasted, 2 minutes. Transfer chiles to a bowl and cover with 2 cups hot water; let sit for 20 minutes to soften. Peel, stem, and seed chiles and purée in food processor with tomato mixture. Add 1 tbsp. cilantro. Season salsa with salt and sugar, transfer to a bowl, cover, and set aside.

❷ Make the tacos: Put beans into a small pot and heat over medium heat until hot; cover, remove from heat, and keep warm. Heat a 12" skillet over medium-high heat. Working in batches, add tortillas and toast, turning occasionally, until soft, about 3 minutes. Stack tortillas on a sheet of aluminum foil and cover to keep warm. Pour oil into a 5-qt. pot to a depth of 2" and heat over medium-high heat until a deep-fry thermometer reads 350°. Meanwhile, season fish with salt and chili powder and dredge in flour, shaking off excess. Working in batches, add fish to the oil and cook, turning occasionally, until golden brown. Using a slotted spoon, transfer fish to a rack set in a baking sheet. To serve, use 2 tortillas per taco. Divide beans among tacos; top beans with fish, avocado, the remaining cilantro, a squeeze of lime juice, a dollop of sour cream, and a tablespoon of salsa. Serve warm.

Pairing Note: A full-flavored lager, like Abita's SOS weizen pils ($8 for a 22-ounce bottle), is a refreshing match for these tacos.

CLEAR CHOICE

Sometimes a low-cost kitchen staple is the key to a recipe's success. For two dishes in this issue—the Tater Tots (see page 93 for a recipe) and the Stuffed Rabbit with Cabbage (see page 90 for a recipe)—plastic wrap is elevated from simple storage material to integral cooking tool.

More flexible than aluminum foil, plastic wrap clings to surfaces, creating an impermeable barrier between a food and its surroundings without imparting an off-taste. These qualities make it essential for forming and holding the Tater Tots' potato mixture as it firms in the freezer in a log shape, which can be sliced easily before frying.

The rabbit recipe calls for plastic wrap as a tool for shaping a perfect rabbit roulade; it also uses the wrap to mimic the process called *sous vide*, or "under vacuum." In many restaurant kitchens, chefs use a Cryovac machine to vacuum-seal foods inside bags and then poach them—often in a device called a thermal immersion circulator—at a low temperature, which preserves flavor and results in a uniform tenderness. In the case of the rabbit recipe, plastic wrap compresses the meat and cabbage together with the other ingredients and creates a submersible package, which is then poached in 140-degree water. At that temperature, food-grade plastic like Saran Wrap, which is made of highly durable low-density polyethylene, won't degrade (though it should not be heated above 190 degrees Fahrenheit, according to the manufacturer). In the warm bath, the plastic wrap helps to elicit the moistness, tenderness, and full flavor that professional chefs get with *sous vide* cooking, minus the expensive equipment. *—Bryce T Bauer*

GRILLED SCALLOPS WITH YUZU KOSHO VINAIGRETTE

SERVES 4

Red yuzu kosho (see page 105 for more information) makes a tart and spicy sauce for grilled scallops (pictured on page 75).

- **3 tbsp. extra-virgin olive oil**
- **2 tbsp. yuzu juice (see page 105)**
- **1 tbsp. minced scallion (white part only)**
- **1 tbsp. red yuzu kosho (see page 105)**

2 tsp. soy sauce
16 large scallops
1 tbsp. minced flat-leaf parsley leaves
Kosher salt, to taste

Combine oil, yuzu juice, scallions, yuzu kosho, and soy sauce in a bowl and mix well. Put scallops into a small bowl and pour ⅓ of yuzu vinaigrette over scallops; toss to combine. Heat a gas grill to medium-high or build a medium-hot fire in a charcoal grill. Alternatively, heat a cast-iron skillet over medium-high heat. Grill scallops, turning once, until golden brown and just cooked through, about 4 minutes. Transfer scallops to 4 warm serving plates and drizzle remaining yuzu vinaigrette over scallops. Garnish with parsley, season lightly with salt, and serve hot.

Pairing Note: Earthy Sumiyoshi Tokubetsu Junmai sake ($17) from Japan's Yamagata prefecture stands up to yuzu kosho's spice.

KIELBASA

MAKES ABOUT 3 POUNDS

These juicy, beefy smoked sausages (pictured on page 16), from chef Michael Anthony of New York City's Gramercy Tavern, can be served sliced on a platter accompanied by plenty of mustard. See page 105 for hard-to-find ingredients and sausage-making equipment.

1½ lbs. trimmed beef chuck, cut into 1" cubes
1¼ lbs. pork belly or shoulder, cut into 1" cubes
1 tbsp. mustard powder
2¼ tsp. finely ground white pepper
2 tsp. kosher salt, plus more to taste
1½ tsp. dextrose
¼ tsp. pink salt
¼ tsp. garlic powder
1 cup crushed ice
2½ tsp. powdered milk
Salt-packed pork casings, rinsed and soaked

1 Combine beef, pork, mustard powder, white pepper, 2 tsp. kosher salt, pink salt, dextrose, and garlic powder in a bowl. Cover and let cure in the refrigerator overnight.

2 Transfer beef mixture to a plastic wrap-lined baking sheet and put into freezer until firm but not frozen, about 1 hour. Working in small batches and using a meat grinder (such as the grinder attachment on a Kitchen Aid stand mixer), grind meat through medium die, alternating pieces of meat and fat. Return ground meat to freezer until firm but not frozen, about 45 minutes more. Working in small batches, grind meat and ice through small die.

3 Put ground meat and powdered milk into bowl of a stand mixer. Using the paddle attachment, mix on low speed, stopping to clear paddle as needed, until smooth, about 2 minutes. (To check for seasoning, pinch off 1 tsp. of the meat mixture and cook in a small skillet. Season meat mixture with more salt, if you like.) Tie one end of pork casings with kitchen twine. Using sausage-stuffing attachment, stuff sausage into pork casings. Tie open end of sausage with kitchen twine and twist sausage into 6" links; transfer to a rack set in a baking sheet. Refrigerate overnight.

4 Build a low fire in a charcoal grill or smoker and add hickory, oak, or cherry wood chips. When temperature drops to 250°, add sausages and smoke them, adding more coals as needed to maintain a temperature of 200° and flipping sausages occasionally, until they are red and firm throughout, about 2 hours. Add more hot coals and grill sausages over medium-hot fire until slightly charred; serve immediately with mustard. Alternatively, let smoked sausages come to room temperature, chill for up to 3 days, and grill or pan-fry before serving.

KOSHARY

(Pasta, Lentils, Chickpeas, and Fried Onions)

SERVES 4–6

The ultimate Egyptian street food, this rib-sticking dish (pictured on page 78) consists of two pastas, two pulses, fried onions for a crunchy contrast, and a spiced tomato sauce that ties it all together.

4 oz. ditalini or macaroni, cooked
2 oz. spaghetti, cooked
4 oz. brown lentils, rinsed
Kosher salt, to taste
1 cup cooked basmati rice (optional)
1 cup canned chickpeas, drained
2 cups canola oil
¼ cup flour
2 medium onions, thinly sliced
1 tbsp. ground cumin
½ tsp. cayenne pepper
¼ tsp. ground ginger
5 cloves garlic, minced
2 cups canned crushed tomatoes
2 tbsp. white wine vinegar

1 Combine ditalini and spaghetti in a bowl; set aside. Put lentils and 4 cups water into a 2-qt. saucepan and bring to a boil. Reduce heat to medium-low and simmer, stirring occasionally, until lentils are tender, 20 minutes. Season lentils with salt, drain, and transfer to a bowl along with rice and chickpeas; set aside.

2 Heat oil in a 12" skillet over medium-high heat until hot but not smoking. Put flour into a bowl, add onions, and toss to coat. Working in 2 batches, add onions to hot oil and cook, stirring occasionally, until browned and crisp, about 7 minutes. Using a slotted spoon, transfer onions to paper towels to drain; reserve oil.

3 Spoon 4 tbsp. oil from skillet into a 2-qt. saucepan over medium heat. Add garlic, cumin, cayenne, and ginger; cook, stirring, for 1 minute. Add tomatoes and vinegar and bring to a simmer; cook for 5 minutes. Season with salt and remove from heat. To serve, divide pasta mixture between 4 bowls; top with lentil mixture and fried onions. Spoon tomato sauce over each bowl. Serve warm or at room temperature.

OSSO BUCO

(Braised Veal Shanks)

SERVES 6

Rick Moonen, chef of RM Seafood in Las Vegas, gave us his mother's recipe for these falling-off-the-bone veal shanks (pictured on page 74). Serve them with mashed potatoes to soak up the rich gravy from the pan.

6 1½"-thick crosscut veal shanks, tied with kitchen twine
Kosher salt and freshly ground black pepper, to taste
1 cup flour
2 tbsp. canola oil
3 tbsp. unsalted butter
2 large onions, minced
2 medium carrots, minced
2 ribs celery, minced
2 tbsp. tomato paste
1 bunch flat-leaf parsley
5 sprigs fresh thyme
2 bay leaves
1 750-ml bottle dry white wine
1 cup veal stock (optional)
8 cloves garlic, minced
Zest of 3 lemons

1 Heat oven to 325°. Season veal shanks with salt and pepper. Put flour on a plate and dredge veal in flour, shaking off excess; transfer to a plate. Heat oil in a 6-qt. Dutch oven over medium-high heat. Working in 2 batches, add veal shanks and cook, flipping once, until browned, about 10 minutes. Transfer veal shanks to a plate; cover. Add butter to pot; stir in onions, carrots, and celery and cook, stirring and scraping any browned bits from bottom of pot with a wooden spoon, until soft, about 10 minutes. Stir in tomato paste and cook for 2 minutes. Tie 3 parsley sprigs and thyme with kitchen twine and add to pot along with bay leaves, veal shanks, wine, and veal stock or 1 cup water. Bring to a simmer, season lightly with salt and pepper, and cover.

2 Transfer pot to oven and cook until veal is nearly falling off the bone, about 1½ hours. Transfer veal shanks to a plate and cover with aluminum foil. Discard herb bundle and bay leaves. Heat pot over medium heat and reduce liquid by half. Transfer veal shanks back to pot, spoon over liquid, and cover to keep warm. Meanwhile, finely chop the remaining parsley leaves and toss in a bowl with the garlic and lemon zest. Sprinkle some of parsley mixture over veal shanks and serve family style from the pot along with the remaining parsley mixture, and a bowl of mashed potatoes, if you like.

Pairing Note: With apple notes and a bit of oak, Xavier Monnot Meursault 2007 ($70) complements this rich braise.

PASTA ALLA NORMA

(Pasta with Tomato Sauce and Eggplant)

SERVES 4–6

Chef Sara Jenkins of New York City's Porchetta gave us the recipe for this spicy, comforting pasta dish (pictured on page 39), inspired by one made by Italian chef Salvatore Denaro.

- **2 medium eggplants, cut into ¾" cubes**
- **7 tbsp. extra-virgin olive oil**
- **Kosher salt and freshly ground black pepper, to taste**
- **1 small yellow onion, minced**
- **1 tsp. crushed red chile flakes**
- **5 cloves garlic, minced**
- **1 28-oz. can whole peeled San Marzano tomatoes, undrained and crushed by hand**
- **16 fresh basil leaves, torn by hand**
- **1 lb. bucatini or spaghetti**
- **4 oz. ricotta salata, grated**

❶ Heat oven to 500°. Put eggplant into a bowl and drizzle with 4 tbsp. oil. Toss to combine and season with salt and pepper. Transfer eggplant to 2 baking sheets and bake, turning occasionally, until soft and caramelized, about 20 minutes. Transfer to a rack; set aside.

❷ Heat remaining oil in a 5-qt. pot over medium heat. Add onions and cook, stirring, until soft, about 10 minutes. Add chile flakes and garlic and cook, stirring, until garlic softens, about 3 minutes. Add tomatoes and half the basil, season with salt, and cook until heated through, about 5 minutes.

❸ Meanwhile, bring a large pot of salted water to a boil. Add pasta and cook, stirring occasionally, until just al dente, about 9 minutes. Drain pasta and transfer to tomato sauce. Stir in reserved eggplant and toss to combine. Stir in remaining basil and season with salt. To serve, transfer pasta to a platter and garnish with ricotta salata.

SWEETBREADS

There are various theories on how *sweetbreads* became the butcher's name for the thymus gland and pancreas of a young animal (usually veal or lamb), but we do know that in Old English *bread* means morsel, and these are sweet morsels indeed. They have a nutty, delicate flavor and velvety texture. Veal sweetbreads, used in the recipe for sweetbreads with chestnuts and parsnips (see page 92), tend to have the mildest taste. Regardless of the type or the cooking method you choose, there are a few simple preliminary steps to coaxing out the best flavor and texture from sweetbreads. First, soak them in cold water for several hours to remove any residual blood. Then simmer them in salted water or the mildly acidic stock known as court bouillon to increase firmness. Finally, remove the tough outer membrane before cooking. It's a good idea to put in an advance order with your butcher to make sure they're in stock when you want them, and because sweetbreads' tender tissue deteriorates quickly, always use them within 24 hours of purchasing. *—Tyla Fowler*

PIZZA MARGHERITA

MAKES FOUR 11"–13" PIZZAS

The recipe for this classic pie (pictured on page 63) will work in home ovens; it's our adaptation of a recipe from chef Tony Gemignani, owner of Tony's Pizza Napoletana in San Francisco. See page 105 for sources for Gemignani's favorite pizza ingredients.

- **1½ tsp. active dry yeast**
- **7 cups 00 flour, preferably Caputo brand, plus more**
- **4 tsp. sugar**
- **4½ tsp. kosher salt, plus more to taste**
- **1 tsp. extra-virgin olive oil, preferably Olivestri Siloro brand, plus more for drizzling**
- **1 28-oz. can whole peeled San Marzano tomatoes, preferably Cento brand, undrained, passed through a food mill**
- **8 oz. mozzarella fior di latte ovoline or mozzarella di buffala, thinly sliced and patted dry with paper towels**
- **16 basil leaves, torn by hand**

❶ Make the dough: In a small bowl, whisk together yeast and ¾ cup plus 2 tbsp. water heated to 85°. Let sit for 10 minutes. Put flour and sugar into bowl of a stand mixer fitted with a dough hook. Mix on low speed to combine. With mixer on, add yeast mixture, 1 tsp. oil, and 1½ cups ice-cold water; knead until smooth and a dough forms around hook, 7 minutes. Add salt and continue kneading for 2 minutes more. (If dough feels dry, add a few tbsp. cold water.) Divide dough into four portions, roll into tight balls, and transfer to a lightly floured baking sheet. Cover with plastic wrap and refrigerate overnight.

❷ Remove dough from refrigerator and let come to room temperature. Put a pizza stone on lowest rack in oven and heat oven to 500°; heat for at least 40 minutes. Working with 1 piece of dough at a time, dust with flour; using your hands, stretch and shape dough into a 11"–13" circle. Transfer dough to a sheet of parchment paper. Drizzle oil around rim of dough. Spoon about ¼ cup tomato sauce onto dough, leaving a 1" border. Season with salt. Arrange one quarter of cheese evenly over pizza. Drizzle pizza with more oil; using a pizza paddle or grasping the edges of the parchment paper, transfer pizza to pizza stone. Bake until golden brown, about 13 minutes. Slide parchment paper onto a pizza paddle or the back of a baking sheet and transfer to a work surface. Top with basil, drizzle with more oil, if you like, and slice. Repeat with remaining dough and toppings, and reserve remaining sauce for another use, such as pasta.

SALT-ROASTED SEA BASS WITH CELERY SALSA VERDE

SERVES 2

The technique of encrusting whole fish with a salt-and-egg white mixture keeps the fish incredibly moist as it roasts. This dish (pictured on page 28) is based on one from chef Jody Adams of Rialto in Boston.

- **1¼ cups roughly chopped flat-leaf parsley leaves, plus 3 sprigs**
- **⅓ cup roughly chopped celery leaves**
- **⅓ cup soaked, rinsed, and chopped salt-packed capers**
- **1½ tbsp. roughly chopped tarragon leaves**
- **3 oil-packed anchovies, rinsed and minced**
- **Zest of ½ lemon**
- **¾ cup extra-virgin olive oil**
- **½ tbsp. fresh lemon juice**
- **1 clove garlic, minced**
- **1 rib celery, peeled and minced**
- **1 cup kosher salt, plus more to taste**
- **Freshly ground black pepper, to taste**
- **½ cup roughly chopped fresh thyme leaves**
- **¼ cup lightly toasted coriander seeds**
- **¼ cup lightly toasted fennel seeds**
- **3 cups coarse sea salt**
- **4 egg whites**
- **1 whole black sea bass, branzino, or porgy (about 1½ lbs.), cleaned, and scales left on**
- **2 thin slices of lemon**

❶ Make the salsa verde: Combine parsley leaves, celery leaves, capers, tarragon, anchovies, and lemon zest in a food processor. Add ½ cup oil and pulse into a coarse paste. Transfer to a bowl along with lemon juice, garlic, and celery. Season lightly with salt and pepper and stir in remaining oil; cover and set sauce aside.

❷ Make the fish: Heat oven to 400°. Combine kosher salt, pepper, thyme, coriander, and fennel, in a food processor. Process until herbs are minced and salt takes on a green tint. Add the sea salt and pulse to combine. In a large bowl, whip the egg whites until foamy. Stir in the salt. Arrange 1 cup of salt mixture in a thin layer on a baking sheet. Lay fish over top of salt and stuff cavity with lemon slices and

parsley sprigs. Top fish with remaining salt mixture and pat with your hands to form a smooth, sealed mound (keep fish mouth and tail uncovered, if you like). Bake fish until an instant-read thermometer inserted into fish reads 140°, 20–25 minutes. Transfer baking sheet to a rack and let rest for 5 minutes.

❸ To serve, crack open salt shell by tapping it with the back of a spoon. Peel away and remove top layer of salt. Peel off skin and transfer top filet of fish to a warm serving plate. Remove bones and transfer remaining filet to another warm serving plate, leaving skin and bottom layer of salt behind. Spoon reserved salsa verde over fish.

Pairing Note: Dry Domaine Tempier Rosé 2008 ($34) from Bandol is a great match for this flavorful fish.

SPELT SPAGHETTI WITH KOMBU AND ONION BROTH

SERVES 4–6

Chef Michael Anthony fortifies the deeply flavored broth for this dish (pictured on page 22) with caramelized onions and kombu, an edible dried kelp commonly used in Japanese cooking. For more information, see sidebar at right.

- **3 tbsp. extra-virgin olive oil**
- **5 onions, thinly sliced**
- **3 shallots, thinly sliced**
- **2 cloves garlic, crushed**
- **2 leeks, white and light green parts only, thinly sliced on the diagonal**
- **Kosher salt and freshly ground black pepper, to taste**
- **2 tbsp. sherry vinegar**
- **¼ cup madeira**
- **6 cups vegetable stock**
- **½ tsp. black peppercorns**
- **3 small sprigs fresh thyme**
- **1 bay leaf**
- **1 tbsp. white soy sauce (see page 105)**
- **1 ½" piece ginger, peeled and thinly sliced**
- **1 5" piece kombu (see page 105)**
- **8 oz. spaghetti, preferably made with spelt (see page 105)**
- **1 oz. shelled sea urchin (optional)**

❶ Heat 2 tbsp. oil in an 8-qt. pot over medium-high heat. Add onions, shallots, garlic, half the leeks, and ½ cup water, season with salt and pepper, and cook, stirring often (add a little more water, if necessary, to keep the onions from burning), until onion mixture is deeply caramelized, about 1 hour. Add vinegar; cook, stirring, until evaporated, about 3 minutes. Add madeira and repeat. Add stock, peppercorns, 1 sprig thyme, and bay leaf; bring to a boil. Reduce heat to medium-low; cook until mixture reduces by a third, about 1 hour. Remove pot from heat; add remaining thyme, soy, ginger, and kombu. Cover and let steep for 15 minutes. Set a fine strainer over a 3-qt. pot and strain broth, discarding solids; season with salt, set aside, and keep hot.

❷ Meanwhile, bring a large pot of salted water to a boil. Add spaghetti and cook, stirring, until al dente, about 9 minutes. Drain spaghetti and divide between 4 deep, warm serving bowls. Heat remaining oil in a 12" skillet over high heat. Add the remaining leeks and cook, flipping once, until the leeks are browned, about 4 minutes. Top spaghetti with leeks and ladle hot broth into each bowl. Garnish with sea urchin, if you like, and serve immediately.

STUFFED RABBIT WITH CABBAGE

SERVES 4–6

Nothing goes to waste in this elegant dish (pictured on page 74) from Matthew Accarrino, chef of SPQR in San Francisco. A whole boned-out rabbit is stuffed with the meat from the legs, wrapped in cabbage leaves and speck (smoked prosciutto), and roasted, while the bones are used to make a jus. See page 103 for butchering tips.

- **1 whole rabbit (about 3 lbs.), front and back legs removed, saddle deboned (see page 103)**
- **9 tbsp. extra-virgin olive oil**
- **2 small shallots (1 minced, 1 thinly sliced)**
- **1 medium carrot, (half minced, half thinly sliced crosswise)**
- **1 rib celery (half minced, half thinly sliced crosswise)**
- **1 tbsp. crème fraîche**
- **1 egg yolk**
- **Kosher salt and freshly ground black pepper, to taste**
- **1 teaspoon tomato paste**
- **¼ cup white wine**
- **4 black peppercorns**
- **1 sprig fresh rosemary**
- **1 sprig fresh thyme**
- **12 thin slices speck or prosciutto**
- **12 leaves Savoy cabbage, boiled for 1 minute and stemmed**
- **4 small carrots, halved and steamed**
- **4 radishes, quartered and steamed**
- **¼ head romesco or cauliflower, cut into florets and steamed**
- **8 roasted and peeled chestnuts, halved**

❶ Prepare the rabbit filling: Debone front and back legs, discarding any connective tissue; reserve bones. Refrigerate half of the leg meat for later use. Cut remaining meat into ¼" cubes and chill in freezer for 30 minutes. Meanwhile, heat 2 tbsp. oil in a small saucepan over medium heat. Add minced shallots, carrots, and celery and cook, stirring, until soft, 10 minutes; remove from heat and set aside. Transfer chilled meat to a food processor. Pulse to grind meat; add minced shallot mixture along with crème fraîche and egg yolk and process to form a smooth mousse. Season mousse with salt and pepper, transfer to a small bowl, cover, and set aside.

❷ Make the jus: Heat oven to 425°. Set rabbit bones on a rimmed baking sheet and bake, turning once, until golden brown; remove from oven and set aside. In a saucepan, heat 2 tbsp. oil over medium heat. Add sliced shallots, carrots, and celery; cook, stirring, until soft, about 10 minutes. Stir in tomato paste and cook 2 minutes. Add wine and cook, stirring, until evaporated, about 2 minutes. Add peppercorns, rosemary, thyme, and reserved rabbit bones. Add enough water to cover, bring to a simmer; cook, skimming surface occasionally, for 1½ hours. Set a fine strainer over a saucepan; strain the broth, discarding solids. Heat broth in saucepan over medium heat and reduce by half. Season jus with salt and set aside; keep warm.

❸ Assemble the rabbit: arrange speck in a rectangle on a sheet of parchment paper so that speck forms a border at least 1" beyond edges of the rabbit saddle. Lay the cabbage leaves evenly over speck. Place rabbit saddle over the cabbage so that inside is facing out. Season rabbit with salt and pepper. Spoon mousse in a 2" stripe down center of rabbit. Put reserved boneless rabbit meat on top of the mousse. Working from one long end, roll up the rabbit, leaving the cabbage and speck on the parchment, to form a roll. Bring the roll to one long end of the cabbage and speck. Starting with the edge closest to the rabbit, roll the speck-and-cabbage layer around the rabbit to form one long roulade.

❹ Transfer rabbit roulade to a long sheet of plastic wrap still attached to

KOMBU

In Japan, the edible kelp known as kombu is traditionally steeped in broths or soups; Michael Anthony, the chef of Gramercy Tavern in New York, highlights its briny, vegetal flavors in his spelt spaghetti with kombu and onion broth (see recipe at left). Typically sold dry or frozen, it comes in sheets that can be used to wrap rice and other ingredients. Kombu, also spelled konbu, is rich in umami-producing glutamic acid and contains many vitamins and trace minerals. The kelp is harvested at the end of summer in a manner that does not kill the plant; the second-year growth, sold as ma-kombu, has a particularly rich flavor. (For a source, see page 105). —*Bryce T Bauer*

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the roll; discard the parchment. Roll rabbit tightly in the plastic until several layers have accumulated. Cut plastic wrap and roll rabbit in 3 more layers of plastic wrap. Using your hands, twist both ends of plastic wrap at the same time to form a tight roulade. Tie one end tightly with kitchen twine. Twist and tighten other end and tie it with kitchen twine. Tie another length of kitchen twine around the middle of the roulade.

❺ Bring a 5-qt. pot of water to a bare simmer (140°). Add the rabbit roulade and cook, maintaining temperature of 140°, until set, about 50 minutes. Transfer the roulade to a large bowl of ice water and chill for 10 minutes. Drain and remove the plastic wrap. Working with twelve 10" lengths of kitchen twine, tie the rabbit crosswise at 1" intervals and trim excess twine.

❻ Heat oven to 350°. Heat 2 tbsp. oil in a 12" ovenproof skillet over medium-high heat. Add rabbit and cook, turning occasionally, until browned on all sides. Transfer pan to oven and cook until an instant-read thermometer inserted into center of rabbit reads 150°. Transfer rabbit to a plate and let rest.

❼ Heat remaining oil in a 12" skillet over medium-high heat. Add steamed carrots, radishes, and romesco and cook, stirring occasionally, until golden brown. Season with salt and pepper; set aside. To serve, remove kitchen twine, cut rabbit crosswise into 1" slices, and divide meat between 4 warm serving plates. Arrange vegetables and chestnuts around rabbit and spoon some of the reserved jus over rabbit.

Pairing Note: Hints of cedar and spice in California's Scott Family Estate Pinot Noir 2008 ($39) are wonderful with the smoky flavors in this dish.

SWEETBREADS WITH CHESTNUTS AND PARSNIPS

SERVES 4–6

This rich and elegant dish was inspired by a recipe from Boston chef Barbara Lynch (pictured on page 39). See page 88 for more information about sweetbreads.

- **2¼ lbs. veal sweetbreads**
- **6 black peppercorns**
- **3 carrots, cut crosswise into ½" slices**
- **2 ribs celery, quartered**
- **2 sprigs flat-leaf parsley**
- **2 sprigs fresh thyme**
- **1 large white onion, cut into eighths**
- **1 bay leaf**
- **Kosher salt and freshly ground black pepper, to taste**
- **2 medium parsnips, peeled and cut into ⅛" coins**
- **2 tbsp. extra-virgin olive oil**
- **½ cup port or madeira**
- **½ cup chicken or veal stock**
- **6 prunes, pitted and quartered**
- **6 roasted and peeled chestnuts, halved**
- **8 tbsp. unsalted butter**
- **1 bunch escarole, washed and chopped**
- **½ cup heavy cream**
- **⅓ cup flour, preferably Wondra**

❶ Put sweetbreads into a bowl and cover with cold water; refrigerate overnight. Drain sweetbreads and transfer to a 6-qt. pot; add 12 cups water along with the peppercorns, carrots, celery, parsley, thyme, onions, and bay leaf. Season lightly with salt and pepper; bring to a boil. Reduce heat to low and simmer until cooked through, about 10 minutes. Set a strainer over a 5-qt. pot; strain sweetbreads, reserving 1 cup cooking liquid, and set both aside.

❷ Peel and discard membrane from sweetbreads. Separate sweetbreads into 2" pieces; pat dry and refrigerate. Heat oven to 300°. Toss parsnips in a bowl with oil and season with salt and pepper. Transfer to a baking sheet and bake, turning occasionally, until tender, about 30 minutes; transfer to a rack and set aside. Meanwhile, bring port to a boil in a small saucepan over medium heat and reduce by half. Add the stock, boil, and reduce liquid by half. Remove pan from heat, add prunes, and let steep for 10 minutes. Stir in chestnuts; set aside and keep warm.

❸ Bring reserved sweetbreads cooking liquid and 2 tbsp. butter to a boil in a 12" skillet. Add escarole and cook, stirring occasionally, until wilted, about 5 minutes. Using a slotted spoon, transfer escarole to a bowl; cover and keep warm. Add heavy cream to skillet and continue cooking, whisking occasionally, until sauce coats the back of a spoon, about 3 minutes. Remove pan from heat, cover, and keep warm.

❹ Season sweetbreads with salt and pepper. Put flour into a shallow dish and add sweetbreads, tossing to coat. Shake off excess flour and transfer to a rack set in a baking sheet. Working in 2 batches, melt 3 tbsp. butter in a 12" skillet over medium-high heat. Add sweetbreads and cook, turning once, until golden brown and crisp, about 5 minutes. Transfer to paper towels to drain. To serve, divide escarole between 4 warm serving plates. Spoon cream sauce over escarole. Arrange sweetbreads over top. Arrange parsnips, chestnuts, and prunes around the rim of each plate; spoon port sauce over them and serve hot.

Pairing Note: A succulent, cherry-edged sangiovese, Villa di Capezzana Carmignano 2004 ($22) complements the sweetbreads' earthiness.

Side Dishes

BROCCOLI WITH CHEETOS

SERVES 6

Chef Craig Koketsu of New York City's Park Avenue Winter, who is a big fan Cheetos, uses the crunchy snack food as a garnish for broccoli served on a sauce made with Gouda and Parmesan cheeses (pictured on page 32).

- **2 cups heavy cream**
- **3 tbsp. minced garlic**
- **2 tbsp. minced shallots**
- **6 black peppercorns**
- **1 bay leaf**
- **1½ cups grated aged Gouda**
- **½ cup grated Parmesan**
- **Kosher salt, to taste**
- **1¼ lbs. (about 2 large heads) broccoli, cut into small florets, stems cut crosswise into ¼" slices**
- **3 tbsp. extra-virgin olive oil**
- **1 tsp. crushed red chile flakes**
- **2 cups original Cheetos, crushed by hand**

❶ Make the cheese sauce: Heat cream, 2 tbsp. garlic, shallots, peppercorns, and bay leaf in a 2-qt. saucepan over medium-high heat. Cook, stirring often, until reduced by half, about 6 minutes. Remove pan from heat, stir in cheeses until melted, and season with salt. Set a fine strainer over a small saucepan and strain sauce, discarding solids. Set aside and keep warm.

❷ Bring a large pot of salted water to a boil over high heat. Add broccoli and cook, stirring, until crisp-tender, about 3 minutes. Drain broccoli, transfer to a bowl of ice water, and let chill. Drain and transfer to paper towels to dry; set aside. Heat oil in a 12" skillet over medium-high heat. Add remaining garlic and chile flakes and cook until fragrant, 1 minute. Add broccoli and cook, stirring often, until just subtly browned, about 6 minutes.

❸ To serve, spoon cheese sauce evenly among 6 warm serving bowls or small plates. Top sauce with broccoli and a generous sprinkling of Cheetos. Serve immediately.

BUTTER-BRAISED KOHLRABI

SERVES 4

With its turniplike flavor, this member of the cabbage family takes well to a slow simmer on the stove with chicken stock, butter, and thyme. Serve this dish (pictured on page 39) with roast chicken or grilled pork chops.

- **2 lbs. kohlrabi, trimmed but unpeeled and cut into 1" cubes**
- **1 cup chicken stock**
- **4 tbsp. unsalted butter, cubed**
- **1½ tsp. fresh thyme leaves**
- **Kosher salt and freshly ground black pepper, to taste**

Put kohlrabi, chicken stock, 2 tbsp. butter, and thyme into a 12" skillet over medium-high heat. Season with salt and pepper and cover with a parch-

ment-paper circle cut to fit inside rim of skillet. Cook, stirring occasionally, until kohlrabi is tender, about 15 minutes. Uncover, remove pan from heat, and add the remaining butter, swirling skillet until butter melts. Serve warm.

TATER TOTS

SERVES 4–6

This recipe comes from chef Michel Richard of Citronelle restaurant in Washington, D.C. Richard recommends serving the Tater Tots (pictured on page 18), which he also calls "spuddies," with steak.

- **3 lbs. russet potatoes, peeled, cut into 1" pieces, and rinsed**
- **1 3/4 tbsp. powdered gelatin**
- **4 tbsp. flour, preferably Wondra**
- **1/2 tsp. ground coriander**
- **Kosher salt, to taste**
- **Peanut or canola oil, for frying**

1. Arrange a rack in center of oven and heat oven to 250°. Put potatoes and 4 cups water into a food processor; pulse until potatoes are cut into roughly 1/8" pieces. Drain potatoes and rinse, shaking strainer to remove as much water as possible. Transfer potatoes to a tea towel (chop any potato pieces that are larger than 1/8"), cover with another towel, and roll up towels tightly to expel any remaining moisture.

2. Arrange potatoes evenly on 2 rimmed baking sheets and sprinkle gelatin evenly over potatoes. Bake, rotating baking sheets once, until gelatin melts, about 5 minutes. Transfer potatoes to a large bowl; using a rubber spatula, mix well to distribute the gelatin. Mix in flour and coriander and season lightly with salt. Set a large piece of plastic wrap on a slightly wet work surface (water will help the plastic adhere to the surface) with short end facing you. Place one fourth of potato mixture on plastic wrap, about 6" from you, and shape into a log about 12" long and 1" thick. Lift end of plastic wrap closest to you and bring it over the log, using a ruler to compress roll as you wrap the log. Roll up potato log and set aside. Repeat with remaining 3 batches of potatoes; transfer logs to freezer until firm but not frozen.

3. Pour oil into a 5-qt. Dutch oven to a depth of 2" and heat over medium-high heat until a deep-fry thermometer reads 275°. Slice through the plastic to create 1" by 3/4" Tater Tots; discard plastic wrap. Working in batches, add Tater Tots to oil and cook, turning occasionally, until light brown, about 3 minutes. Using a slotted spoon, transfer potatoes to a rack set inside a baking sheet and chill in freezer for 20 minutes.

4. Increase oil temperature to 350°. Working in batches, add the potatoes and cook, turning occasionally, until browned and crisp, about 2 minutes. Transfer to paper towels to drain and season with salt. Serve hot.

Desserts

CALAS

(Fried Rice Fritters)

MAKES ABOUT 2 DOZEN

The recipe for these traditional New Orleans treats (pictured on page 80) is based on one from pastry chef David Guas's *DamGoodSweet* (Taunton, 2009).

- **1 cup flour**
- **2 1/2 tsp. baking powder**
- **1 tsp. ground cinnamon**
- **1/2 tsp. kosher salt**
- **1/2 cup sugar**
- **2 tsp. vanilla extract**
- **3 eggs**
- **1 1/2 cups cooked long-grain white rice, at room temperature**
- **Peanut oil, for frying**
- **Confectioners' sugar, for dusting**
- **Cane syrup, honey, or molasses, for serving (optional)**

1. Whisk together flour, baking powder, cinnamon, and salt in a bowl; set aside. In a bowl, beat together sugar, vanilla, and eggs with a hand mixer on high speed until thick and pale, 4–5 minutes. Add dry ingredients and rice; stir with a spoon until just combined. Cover bowl with plastic wrap and let batter sit for 30 minutes.

2. Pour oil into a 6-qt. Dutch oven to a depth of 2"; heat over medium-high heat until a deep-fry thermometer reads 360°. Working in batches,

dip a large tablespoon into oil before dipping it into batter; drop balls of dough into hot oil and fry, tossing occasionally, until golden brown, 2–3 minutes. Using a slotted spoon, transfer calas to a paper towels to drain. While still hot, dust with confectioners' sugar and drizzle with cane syrup, if you like.

FRENCH APPLE TART

SERVES 8

New York City chef and author Sara Moulton taught us how to make this beautiful tart (pictured on page 72). See page 100 for tips on how to assemble it.

- **1¼ cups flour, plus more for dusting**
- **12 tbsp. unsalted butter, cubed and chilled**
- **¼ tsp. kosher salt**
- **7 Golden Delicious apples, peeled, cored, and halved**
- **¼ cup sugar**
- **½ cup apricot jam**
- **Whipped cream or vanilla ice cream, for serving**

❶ Combine flour, 8 tbsp. butter, and salt in a food processor and pulse until pea-size crumbles form, about 10 pulses. Drizzle in 3 tbsp. ice-cold water and pulse until dough is moistened, about 3–4 pulses. Transfer dough to a work surface and form into a flat disk; wrap in plastic wrap and refrigerate for 1 hour. Unwrap dough and transfer to a lightly floured work surface. Using a rolling pin, flatten dough into a 13″ circle and then transfer to a 11″ tart pan with a removable bottom; trim edges; chill for 1 hour.

❷ Heat oven to 375°. Working with one apple half at a time, thinly slice into sections, keeping slices together (see page 100 for the technique). Press sliced apple half gently to fan it out; repeat with remaining apple halves. Place 1 fanned apple half on outer edge of the tart dough, pointing inward; repeat with 7 more apple halves. Separate remaining apple slices. Starting where the apple halves touch and working your way in, layer apples to create a tight rose pattern. Fill in any gaps with remaining apple. Sprinkle with sugar and then dot with remaining butter. Bake until golden brown, 60–70 minutes.

❸ Meanwhile, heat apricot jam in a small saucepan until warmed and loose; pour through a fine strainer into a small bowl and set aside. Transfer tart to a wire rack; using a pastry brush, brush top of tart with jam. Let cool completely before slicing and serving with whipped cream.

MOLTEN CHOCOLATE CAKES

SERVES 6

Intensely chocolatey with a molten truffle chocolate center, these small cakes (pictured on page 81) are based on chef Jean-Georges Vongerichten's signature dessert.

- **2 oz. semisweet chocolate, finely chopped**
- **1 tbsp. dark rum**
- **3 tbsp. heavy cream**
- **8 tbsp. unsalted butter, plus more for greasing**
- **¼ cup flour, plus more for dusting**
- **6 oz. bittersweet chocolate**
- **½ cup sugar**
- **1 tsp. vanilla extract**
- **¼ tsp. kosher salt**
- **3 eggs**
- **Confectioners' sugar**

❶ Place semisweet chocolate and rum in a small bowl; set aside. Heat cream in a small saucepan over medium heat until it begins to simmer; pour over chocolate and let sit for 1 minute. Slowly stir until smooth, cover with plastic wrap, and refrigerate until chilled. Divide chocolate mixture into 6 portions. Shape each portion into a ball; refrigerate until chilled.

❷ Heat oven to 425°. Grease bottom and sides of six 6-oz. ramekins with butter and dust with flour, tapping out excess; set aside on a baking sheet. Heat butter and bittersweet chocolate in a small saucepan over medium heat until just melted; remove from heat and let cool 10 minutes. In a large bowl, beat together sugar, vanilla, salt, and eggs with a hand mixer on medium-high speed until thick and pale, 3–4 minutes. Beat in melted chocolate mixture; add flour and mix until smooth. Divide half the batter between prepared ramekins and place a chilled chocolate ball in center of each; top with remaining batter and smooth tops. Bake until just set, 15 minutes. Let cool 2–3 minutes.

❸ To serve, run a paring knife around edge of ramekins and invert cakes onto 6 serving plates. Dust with confectioners' sugar and serve immediately.

OVALTINE PUDDING WITH HONEYED RICE KRISPIES

SERVES 8

Malty Ovaltine flavors these puddings (picture on page 80) from New York City chef Pichet Ong.

- **2 ¼-oz. packages unflavored powdered gelatin**
- **1 cup milk**
- **3 cups heavy cream**
- **¾ cup Ovaltine powder**
- **1 vanilla bean, split and seeds scraped and reserved**
- **10 oz. bittersweet chocolate, finely chopped**
- **½ tsp. kosher salt**
- **¼ cup sugar**
- **3 tbsp. honey**
- **3 tbsp. unsalted butter**
- **1¾ cups crisped rice cereal, such as Rice Krispies**
- **Whipped cream, for serving**

❶ In a 2-qt. saucepan, sprinkle gelatin over milk and let sit for 5 minutes. Add cream, Ovaltine, and vanilla seeds and heat over medium heat; cook, stirring often, until gelatin dissolves and mixture is warmed through. Remove from heat and stir in chocolate and ¼ tsp. salt until smooth. Pour mixture through a fine strainer into a large pitcher; then pour into eight 6-oz. serving glasses or ramekins. Cover each glass with plastic wrap and refrigerate until chilled and set, at least 2 hours or overnight.

❷ Meanwhile, heat sugar, honey, and butter in a 4-qt. saucepan over medium-high heat. Cook, swirling pan often, until mixture turns the color of medium-dark caramel; add remaining salt and cereal and stir to coat evenly. Transfer mixture to a greased baking sheet and spread out evenly; let cool and then break into small chunks.

❸ To serve, uncover each pudding and top with some of the crisped-rice mixture. Garnish with a dollop of whipped cream and serve immediately.

PUNITIONS

(French Shortbread Cookies)

MAKES ABOUT 60 SMALL COOKIES

Use a good salted butter with a high butterfat content, such as Kerrygold, to make these shortbread cookies (pictured on page 42). This recipe is based on one in Dorie Greenspan's *Paris Sweets* (Broadway Books, 2002).

- **10 tbsp. unsalted butter, softened**
- **½ cup sugar**
- **1 egg**
- **2 cups flour**

❶ In a bowl, use a hand mixer on medium speed to beat together butter and sugar until pale and fluffy, 2–3 minutes. Add egg and beat until smooth. Add flour and mix on low speed until just combined. Transfer dough to a work surface and form into a ball; halve ball and form each half into a flat disk. Wrap disks separately in plastic wrap and refrigerate until chilled, 1 hour.

❷ Heat oven to 350°. Transfer one disk to a lightly floured work surface; using a rolling pin, roll out to ¼″ thickness. Using a 1½″ round or fluted cookie cutter, cut out rounds and transfer to parchment paper–lined baking sheets, spacing them 1″ apart; repeat with remaining dough disk. Bake, rotating baking sheets top to bottom and front to back halfway through cooking, until cookies are set but not browned, 8–10 minutes. Let cool before serving.

SALTED CARAMELS

MAKES ABOUT 50

Michael Laiskonis, executive pastry chef at New York City's Le Bernardin, gave us the recipe for these caramel candies (pictured on page 69). Be sure to wrap them individually in wax paper to store them.

- **1¾ cups heavy cream**
- **¾ cup glucose or light corn syrup**
- **1 tsp. fine sea salt**

REINVENT

REGIONAL NEW ENGLAND CUISINE

OBJECTIVE | A hearty warmer-upper

INVENTOR | Chef Rich Vellante, Legal Sea Foods, Boston

REINVENTION | Shellfish Caldo Verde

2 lbs	Idaho® Russet Potatoes
12 Pieces	Littleneck Clams
12	Shrimp, medium sized
2 Links	Chorizo or Linguicia Sausage, crumbled
2 C	Kale, thinly sliced

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1 vanilla bean, halved lengthwise, seeds scraped and reserved
1¾ cups sugar
Fleur de sel, to garnish

❶ Combine and heat cream, glucose, salt, and vanilla seeds in a 4-qt. saucepan over medium heat until mixture begins to simmer; remove from heat and let sit for 10 minutes. Line bottom and sides of an 8" square baking pan with parchment paper; set aside.

❷ Stir together sugar and ¾ cups water in a 2-qt. saucepan. Heat over medium-high heat, without stirring, until the mixture turns a medium-dark amber color and a candy thermometer reads 370°. Remove pan from heat; slowly pour cream mixture into caramel. Return saucepan to medium heat; stir until caramel dissolves. Transfer mixture to a 4-qt. saucepan and cook, without stirring, until candy thermometer reads 246°. Pour mixture into prepared pan; smooth top. Let cool completely; then cut into 1" squares. Sprinkle with fleur de sel and wrap individually in wax paper squares. Store at room temperature.

Miscellaneous

FIG SYRUP

MAKES ½ CUP

We based the recipe for this sweet and sour gastrique (pictured on page 42) on one from chef Stephen Kalt of Fornelletto in Atlantic City, New Jersey. The syrup is an ideal accompaniment to grilled quail or roast duck.

2 tbsp. extra-virgin olive oil
2 shallots, quartered
6 fresh or dried figs
1 tsp. ground cinnamon
1 tsp. ground cumin
½ tsp. ground fennel seed
½ tsp. ground white pepper
½ cup honey
6 tbsp. sherry vinegar
1½ cups fresh orange juice

Heat oil in a 4-qt. saucepan over medium heat. Add shallots; cook, until soft, about 4 minutes. Add figs; cook, stirring, until they begin to soften, about 5 minutes. Stir in spices; cook until fragrant, 1–2 minutes. Add honey and vinegar and cook, stirring, until the mixture reduces to syrup consistency, about 20 minutes. Stir in orange juice, bring to a boil, and reduce heat to low; cook, stirring, until reduced by half, about 1 hour. Remove pot from heat. Set a strainer over a small bowl. Strain sauce, scraping with a rubber spatula; discard solids. To serve, let sauce come to room temperature; serve it spooned onto 4 serving plates of quail or duck, if you like. Sauce will keep in the refrigerator for up to 1 month.

PROVENÇAL GRANOLA

SERVES 8

Chef Daniel Humm of Eleven Madison Park in New York City uses savory granolas like this (pictured on page 70) to add a spicy, herbal crunch to roasted beets or tomato salad. Use it as a substitute for croutons in green salad, too.

½ cup canola oil
1 cup basil leaves
2 cups puffed rice
1 cup pine nuts
¼ cup finely grated Parmesan
2 tbsp. basil seeds
2 tsp. Piment d'Espelette (see page 105)
Kosher salt, to taste
1 tbsp. minced garlic
¼ cup corn syrup or honey

❶ Heat oil in a 10" skillet over medium-high heat. Working in batches, add basil leaves and fry until crisp, about 10 seconds. Transfer basil to paper towels; let cool. Transfer to a bowl along with puffed rice, pine nuts, Parmesan, basil seeds, Piment d'Espelette, salt, and garlic; set aside.

❷ Heat oven to 250°. Heat syrup in a small saucepan over medium heat until loose; pour over other ingredients and toss to coat evenly. Transfer mixture to a rimmed baking sheet and spread out evenly. Bake, tossing occasionally, until toasted and golden brown, 40 minutes. Transfer to a wire rack and let cool. To serve, sprinkle over vegetables or salad. Granola will keep, covered, for up to 2 weeks.

TEQUILA HOT SAUCE

MAKES 1 PINT

Chef Elizabeth Karmel of Hill Country Barbecue in New York City serves this infused tequila (pictured on page 36) drizzled over everything from grilled fish to grilled peaches.

¼ tsp. whole allspice
¼ tsp. black peppercorns
¼ tsp. cumin seeds
1 pint tequila blanco
3-5 fresh or dried red Thai chiles, smashed with side of a knife

Heat allspice, peppercorns, and cumin in an 8" skillet over medium heat and cook, swirling skillet, until toasted and fragrant, about 3 minutes. Remove pan from heat; set aside. Take a swig of tequila, or pour off an inch of the spirit to make room for the other ingredients; add toasted spices and chiles to bottle. Add pour spout or screw top to bottle; let hot sauce sit for 1 week before using.

XO SAUCE

MAKES ABOUT 1 CUP

With the addition of lemongrass, Los Angeles chef Sang Yoon brings a floral Southeast Asian note to boost the deep umami flavor of this luxurious Chinese sauce (pictured on page 66). Stir XO sauce into stir-fries or add it to a wok with fried crabs or shrimp. See page 105 for hard-to-find ingredients.

1¼ oz. dried scallops
½ oz. dried octopus
¼ oz. dried shrimp
⅛ oz. dried mackerel
5 cloves garlic cloves
1 stalk lemongrass, stemmed, tough outer leaves discarded, inner core chopped
1 shallot
3 tbsp. Chinese cooking wine
1½ tbsp. dark brown sugar or palm sugar
1½ tbsp. fermented bean paste (dou ban jiang)
1½ tbsp. soy sauce
¼ cup peanut oil
¼ cup dark Asian sesame oil

❶ Combine dried seafood in a medium bowl and cover with warm water; let soak until soft, about 1 hour. Drain seafood and transfer to a food processor along with the garlic, lemongrass, and shallot. Process into a coarse paste. Add wine, sugar, bean paste, and soy sauce and pulse to combine.

❷ Heat peanut oil in a 12" skillet over medium-high heat. Add seafood mixture and cook, stirring occasionally, until caramelized, about 20 minutes. Add ½ cup water and cook, stirring, until evaporated, about 5 minutes more. Stir in sesame oil and transfer mixture to a clean jar; let cool to room temperature, cover, and refrigerate for up to 1 month.

Drinks

CANALE TORINO

MAKES 1 COCKTAIL

This refreshing aperitif (pictured on page 26) comes from chef Jimmy Bradley, who serves it at his New York City restaurant, The Harrison. See page 105 for sources for the liqueurs.

4 tbsp. Aperol
4 tbsp. Dolan dry vermouth
2 tbsp. Luxardo triple sec
Twist of orange peel

Fill a cocktail shaker with 2 cups of ice. Pour in Aperol, vermouth, and triple sec; cover and shake vigorously for 10 seconds. Strain into a chilled cocktail glass and serve with twist of orange peel.

IRISH COFFEE

MAKES 1 DRINK

Native Dubliner Cathal Armstrong, chef of Restaurant Eve in Alexandria, Virginia, recommends using Red Breast or Paddy Irish whiskey in this pick-me-up.

¾ cup strong, hot coffee
3 tbsp. Irish whiskey
2 tsp. brown sugar
2 tbsp. heavy cream, whipped nearly to soft peak stage

Combine coffee, whiskey, and sugar in an Irish coffee glass; stir with a spoon to combine. Pour cream over back of spoon into glass and serve immediately.

SAVEUR MENU

SAVEUR's guide to EVENTS, PROMOTIONS & PRODUCTS

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IN THE SAVEUR

KITCHEN

Discoveries and Techniques from Our Favorite Room in the House » Edited by Todd Coleman

Easy Peeling

WHEN YOU HARD-BOIL AS MANY EGGS as we did to test deviled egg recipes for this issue (see pages 84 and 85), you start to wonder what the best way is to peel the darned things. We rolled, cracked, and carefully peeled our way through hundreds of them before we arrived at a few simple truths.

The most important step to getting a perfect, pock-free peel is to tap your hard-boiled eggs with a spoon or roll them on the countertop to crack the shells before you shock the eggs in cold water. This will loosen the membrane and make them easier to peel. We also found that the longer you leave eggs in cold water, the harder it is to remove their shells. Ideally, peel the eggs as soon as they're cool. Start at the broad end, and hold the egg under running water to loosen any bits of stubborn shell clinging to the sides.

Another thing to keep in mind is the freshness of your eggs. It turns out there's truth to the old saying "Fresh eggs are for frying and older eggs are for boiling." As Harold McGee notes in his book *Keys to Good Cooking* (Penguin, 2010), "Very fresh egg whites tend to stick to the inner shell and tear." To test eggs' freshness, drop them gently into a bowl of cold water. The freshest ones will immediately sink on their sides, while slightly older ones will tilt or even sit upright at the bottom of the bowl. Just be careful to avoid using eggs that float to the surface, a sign that they're past their prime. —*Jo Keohane*

MICHAEL KRAUS

1 2 3 4 5 6 7 8 9

The Art of the Tart

MAKING A BEAUTIFUL French apple tart like the one on page 72 is easier than you might think. It all comes down to a simple slicing technique—one that cookbook author and TV personality Sara Moulton learned during her time at New York's La Tulipe restaurant in the 1980s—in which uniform apple slices are fanned out in spirals that mimic the petals of a rose. Here's how she does it. —*Ben Mims*

1. Moulton buys seven Golden Delicious apples, her favorite variety for baking. **2.** After peeling and cutting the apples in half lengthwise, she removes the cores with a melon baller. **3.** Working with one apple half at a time, she makes thin crosswise slices, keeping the heel of her knife slightly above the cutting board with each downstroke so the slices remain connected at one end. **4.** She trims the bud and stem ends, then stands the apple half on end to cut a thin layer from the cored side so that the slices fully separate but remain stacked together. **5.** She returns the half to its flat side on the cutting board and covers it with her hand, pressing down until the mass of apple flattens into a neat row of overlapping slices. **6.** Working with one row at a time, she slides a metal spatula under half the row and transfers it to an unbaked tart shell, ultimately arranging eight of these around the perimeter of the tart to form the outer "petals" of a "rose." **7.** She then takes six or seven slices from the remaining apple and spreads them out lengthwise to form a narrow row of overlapping slices, which she arranges in an arc in the tart shell over the points where the bases of the "petals" meet. **8.** She places more arcs in the same way, overlapping them tightly to form concentric circles. **9.** She continues until the tart looks like an open "rose," filling in the center with smaller pieces until all of the dough is covered. Finally, she fills empty spaces between the outer "petals" with rows of overlapping slices cut to fit snugly into the gaps.

TODD COLEMAN (9); FACING PAGE: TODD COLEMAN

Bitter Truths

We roasted many eggplants in testing the Pasta alla Norma recipe on page 88, and along the way we engaged in the age-old debate: to salt or not to salt? Many cooks argue that salting eggplant and letting it rest, or "sweat," for an hour or so before cooking draws out the vegetable's bitter juices. However, according to Nicholas Clee, author of *Don't Sweat the Aubergine* (Short Books, 2005), the varieties of eggplant typically available today don't have the bitterness that characterized popular varieties of decades ago. He also points out that the salting doesn't eliminate bitterness; it simply masks it. To prove his point, Clee performed an experiment: he presalted half an eggplant and salted the other half right before roasting. Cooked side by side, their taste was exactly the same; one was no more bitter than the other. Another argument in favor of salting claims that it draws moisture out of the eggplant's cells that will, in turn, block the absorption of oil during cooking. But we know from experience that a salted eggplant still soaks up quite a bit of oil. So, in the end, we're with Clee on this one: don't sweat it. —*Tyla Fowler*

The Silver Spoon

After a knife, there is no tool in a cook's hand more often than a spoon—for stirring, saucing, portioning, and, of course, tasting. One spoon boasts more passionate partisans than all others: the Gray Kunz spoon. This stainless-steel workhorse—elegant, ergonomic, and hefty enough to crack crab claws—was designed by chef Gray Kunz in the late 1990s while he was at the helm of Lespinasse in New York City. Its bowl is as large as that of a serving spoon, which comes in handy for everything from basting to flipping foods in a pan, but it has a tapered edge, allowing for greater precision when, say, saucing a dish or making quenelles. At the same time, its handle is shorter and narrower than most chefs' spoons, making it easier to hold and control. Craig Koketsu (see number 19, page 32), chef at New York's Park Avenue Winter, traces his love for this spoon to his days of working in Kunz's kitchen. "Back in the '90s," he says, "you only had a Kunz spoon if you worked at Lespinasse. When you started, you got three of them." Lucky for all of us, now anyone can buy one—or three. (For a source, see page 105.) —*Ruth Selby*

FROM LEFT: MICHAEL KRAUS; TODD COLEMAN (12)

1 2 3 4 5 6 7 8 9 10 11 12

How to Butcher a Rabbit

RABBIT IS A GREAT STARTING point for cooks looking to extend their repertoire to butchering. What's more, buying a whole animal from your butcher or at the farmers' market (see page 105 for other sources) and breaking it down yourself is more economical, because you pay more per pound when someone else does the work. Using a small, sharp paring knife and kitchen shears, follow these steps, and you'll have the meat you need to make the Stuffed Rabbit with Cabbage on page 90, and enough leftover carcass to make a rich stock. —*Matthew Accarrino*

1. Lay the rabbit on its back. Using kitchen shears, cut the breastbone to split the rib cage. **2.** Rest rabbit on its side. Holding one hind leg, cut above and around the bone where it attaches to the body. **3.** Pull the leg toward you and continue cutting along the joint to help release the leg. **4.** Sever the flesh to detach the leg. Repeat steps 3 and 4 to detach the other hind leg. **5.** Find the space where the backbone meets the pelvis, slice through the flesh there, and use both hands to twist and detach the pelvis from the rest of the body. **6.** Starting at the top of the rib cage, run your knife down one side of the rib cage to detach the upper rib bones from the breast. Continue cutting downward to detach the fleshy loin that runs alongside the upper backbone. **7.** To detach the more deeply embedded lower ribs from the flesh, find each rib with your fingers and use your knife to carefully release the ribs one by one. Repeat steps 6 and 7 on the other side of the rib cage. **8.** With the rear of the rabbit facing you, butterfly the fleshy tenderloin surrounding the lower backbone to expose this part of the backbone. **9.** Keeping the tenderloin attached to the rabbit, cut along the backbone on each side to connect with the cut you've already made along the upper loin. **10.** Follow the backbone with the knife to release the tenderloin, but do not cut all the way through. Repeat down the other side. **11.** Rotate the rabbit so that the forelegs are facing you. Starting at the base of the backbone, run the knife under the backbone toward you, vertebra by vertebra; use the other hand to pull the backbone away from the flesh as you go. **12.** Sever each foreleg from the carcass by slicing at the shoulder joint. Debone the meat from all four legs. Use the leg meat as well as the loins and the flesh attached to them to make the stuffed rabbit with cabbage; use the rib cage, backbone, pelvis, and leg bones to make a stock. (See page 90 for a recipe.)

RECIPES BY CATEGORY

APPETIZERS

MAIN COURSES

SIDE DISHES

DESSERTS

MISCELLANEOUS

DRINKS

THE PANTRY

A Guide to Resources

In producing the stories for this issue, we discovered ingredients and information too good to keep to ourselves. Please feel free to raid our pantry!

BY BEN MIMS

Saveur 100

2. Contact **BLiS Gourmet** (616/942-7545; blisgourmet.com) to order the 100% pure maple syrup ($18.95 for a 375-milliliter bottle), barrel-aged sherry vinegar ($18.75 for a 375-milliliter bottle), and wild steelhead trout roe ($48 for a 4-ounce tin). **5. McVitie's digestive biscuits** are available from English Tea Store ($3.59 for a 400-gram pack; 877/734-2458; englishteastore.com). **6.** To dine on the cuisine of **Lucero Soto Arriaga**, go to Restaurante LU in the Best Western Hotel Casino (Portal Hidalgo 229, Centro, Morelia, Mexico; 01/443/313-1328). **11.** Dine at **Dolce Vita** (500 Westheimer Road, Houston, Texas; 713/520-8222; dolcevitahouston.com) to try the **parsley and pancetta salad**. **12.** Drink the **Canale Torino cocktail** at The Harrison (355 Greenwich Street, New York City; 212/274-9312). **13.** Eat at **The Place** (901 Boston Post Road, Guilford, Connecticut; 203/453-9276). **14.** Dine at **Kajitsu** (414 East Ninth Street, New York City; 212/228-4873; kajitsunyc.com). **16.** Buy **Sitram's Profisserie pots and pans** from Amazon.com. **18.** When in **Gazientep, Turkey**, shop at Almacı Pazarı market (Gaziler Cad. Tuz Pazarı D:2/B; 342/231-3264); and eat baklava at İmam Çağdaş (Eski Hal Civari, Uzun Carsi 49 Şahinbey; 342/231-2678), pistachio kebabs at Şirvan Kebap ve Baklava (İncilipınar District Ali Fuat Cebesoy Avenue No:33; 342/324-2526), and Turkish ice cream at Ozgüler's (SİT.4.BLOK 9 Şehitkamil; 342/238-1096). **23.** For more information on **Victory Brewing Company**, go to victorybeer.com. **33.** Contact **Fresh As** to order its freeze-dried fruit and vegetable products (64/9/307-3348; fresh-as.com). **34.** To feast on pierogies in Pittsburgh, go to **Pierogies Plus** (342 Island Avenue, McKees Rocks, Pennsylvania; 412/331-2224). **36.** Dine at **El Campero** (Avenida de la Constitución, Local 5 C, Barbate, Spain; 34/95/643-2300). **37.** Purchase Poilâne's **punition cookies** from the bakery (58 euros for two 1-kilogram boxes; poilane.fr). **39.** Try the **milk and honey** dessert at Eleven Madison Park (11 Madison Avenue, New York City; 212/889-0905). **40.** Purchase **Bram clay pots** from Bram (493 1st Street West, Sonoma, California; 866/970-2726) or go to bramcookware.com. **45.** Buy **kaya jam**, available from Singapore Malaysia Store.com ($3.99 for a 500-gram can; 770/826-9396; singaporemalaysiastore.com). **46.** For more information on **Red Poll cattle**, contact the American Red Poll Association (502/475-7850; americanredpolls.com). **47.** Dine at **ABC Kitchen** (35 East 18th Street, New York City; 212-475-5829). **48.** Feast on **crawfish at Hawk's** (416 Hawks Road, Rayne, Louisiana; 337/788-3266). **49.** Dine at **Yuan Yuan Xiang** (7 Shi Qie Hutong, Dongcheng District, Beijing, China; 86/136/7103-2876). **50.** Eat at **Le Contre-Quai** (Rue Saint Nicolas, Belle-Île-en-Mer 56360; 33/29/731-6060). **52.** Dine at **Shin** (HT Nishi-Azabu Building, X1 3F, 4-3-10 Nishi-Azabu, Minato-ku, Tokyo; 03/5485-0031). **53.** Buy a **Heidolph Brinkmann Laborota 20 Rotary Evaporator**, available from Labplanet.com ($4,868.24; 800/504-7309; labplanet.com). **54.** Dine at **La Grenouille** (3 East 52nd Street, New York City; 212/752-1495). **56.** Order **Kozlik's Triple Crunch mustard** from Anton Kozlik's Canadian Mustard ($5.99 for a 250-milliliter jar; 416/361-9788; mustardmaker.com). **60.** Learn more about **Veta la Palma** (34/955/95-0056; vetalapalma.es). **61.** To find a store selling **Uplands Pleasant Ridge Reserve cheese**, contact Uplands Cheese Company (888/935-5558; uplandscheese.com). **64.** Purchase **Miguel & Valentino smoked extra-virgin olive oil**, available from Postmark Chef ($14.99 for an 8.5-ounce bottle; postmarkchef.com). **65.** When in **Copenhagen**, sample *smørrebrød* at Schønnemann (Hauser Plads 16; 45/3312-0785), cocktails at Aamann's (Øster Farimagsgade 10; 45/3555-3344) and beer at Mikkeller (Dannevirkegade 22; 45/3166-2444); haute Nordic cuisine at Nimb (Bernstorffsgade 5; 45/8870-0000), Noma (Strandgade 93; 45/3296-3297), Relæ (Jægersborggade 41; 45/3696-6609), and Mielcke & Hurtigkarl (Frederiksberg Runddel 1; 45/3834-8436); and fish at Windsor Fisk (Peter Bangs Vej 87, Frederiksberg; 45/3887-6065), cheese at Grand Fromage (Peter Bangs Vej 89, Frederiksberg; 45/3816-1303), and meats at Slagteren ved Kultorvet (Frederiksborggade 4; 45/3312-2902). **67.** Purchase **Nenox's 150-millimeter S1 Petty knife** from Nenox U.S.A., Inc. (contact Nenox for price; 201/489-8204; nenoxusa.com). **68.** To purchase **knives made in Toledo, Spain**, contact Aceros de Hispania (34/978/877-088; aceros-de-hispania.com). **69.** Purchase **Wüsthof's 12" Chef's knife**, available from Sur La Table ($399.95; 800/243-0852; surlatable.com). **70.** Purchase **J.A. Henckels's Classic 5" Serrated Utility knife**, available from Cutlery andMore.com ($30.95; 800/650-9866; cutleryandmore.com). **71.** Purchase the **7" Damascus Santoku chef knife** from New West KnifeWorks ($159; 877/258-0100; newwestknifeworks.com). **73.** For Mark McEwan's favorite **Italian chardonnays**, order the Silvio Jermann 2008 from Wally's Wine and Spirits ($28 for a 750-milliliter bottle; 310/475-1450; wallywine.com), and the Aldo Conterno Chardonnay Bussiador 2006 ($50 for a 750-milliliter bottle), and Gaja Chardonnay Gaia & Rei ($129 for the 2006 375-milliliter bottle) from Italian Wine Merchants (212/473-2323; italianwinemerchants.com). **74.** Buy Italian pastries at **Court Pastry Shop** (298 Court Street, Brooklyn, New York; 718/875-4820). **76.** Purchase **ají amarillo powder**, available from My Spice Sage ($4 for a 4-ounce bag; 877/890-5244; myspicesage.com). **79.** Stop by 85°C Bakery Café (Diamond Jamboree Shopping Center, 2700 Alton Parkway, Suite 123, Irvine, California; 949/553-8585) to try the **sea salt coffee**. **84.** Buy red or green **yuzu kosho** (both $9 for a 2.82-ounce jar) at Amazon.com. **86.** Dine at the Purple Pig (500 North Michigan Avenue, Chicago; 312/464-1744) to try the **mortadella smear**. **87.** Purchase **the Bitter Truth's celery bitters**, available from Appelation Wine & Spirits ($15.99 for a 200-milliliter bottle; 212/741-9474; appellationnyc.com). **89.** When in Cairo, try the **koshary at El Tahrir** (13 Meret Basha). **90.** To order a **Vitamix blender**, contact Vitamix (prices vary by model and type; 800/848-2649; vitamix.com). **93.** Buy **guava paste**, available from MyLatin Food.com ($1.69 for a 17.5-ounce pack; 954/358-9060; mylatinfood.com). **94.** Learn more about **Chefs Collaborative** (617/236-5200; chefscollaborative.org). **96.** To find a **Biscuitville** restaurant, go to biscuitville.com. **98.** Order custom-designed spice blends from

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La Boîte à Epice (212/873-0491; laboiteny.com).

Recipes

To make the Southern-style deviled eggs (see page 85), use **Durkee Famous Sauce**, available from Your FoodStore.com ($2.62 for a 10-ounce bottle; 877/453-1638; yourfoodstore.com). To make the grilled scallops with *yuzu kosho* vinaigrette (see page 86), use **red yuzu kosho** (see item 84, above) and **yuzu juice** ($14.99 for a 12-ounce bottle), available from Amazon.com. To prepare the smoked beef kielbasa (see page 87), buy **dextrose** ($7.99 for a 1.5-pound container), casings, and other **sausage-making ingredients and equipment** from the Sausage Maker Inc. (888/490-8525; sausagemaker.com); and use **Insta Cure™ No. 1 curing salt**, available from Harvest Essentials ($18.45 for a 1-pound bag; 877/759-3758; harvestessentials .com), which you'll also need to make the corned beef and cabbage (see page 86). To prepare the Pizza Margherita (see page 88), buy **Antico Caputo tipo 00 flour** ($4.99 for a 2.2-pound bag) and **fior di latte** ($7.50 for a 1-pound ball), both available from Amazon .com, and **Siloro olive oil**, available from City Olive ($54 for a 750-milliliter bottle; 773/878-5408; city olive.com). To make the kombu and onion broth (see page 90), purchase **kombu**, available from Asian Food Grocer ($9.48 for a 5.2-ounce bag; 888/482-2742; asianfoodgrocer.com); **white soy sauce** ($14.99 for a 12-ounce bottle) and **spelt spaghetti** ($25.86 for four 10-ounce boxes), available from Amazon.com. To make the Provençal granola (see page 96), use **Piment d'Espelette**, available from Zingerman's Mail Order ($16 for an 25-gram jar; 888/636-8162; zingermans .com). To prepare the homemade XO sauce (see page 96), purchase **dried scallops**, available from Hsu's Ginseng Enterprises ($26 for an 8-ounce bag; 800/826-1577; hsuginseng.com); **dried octopus**, available from Hermit Crab Addiction ($3.50 for a 12- to 18-inch octopus; hermitcrabaddictionstore.com); **dried shrimp**, available from ImportFood.com ($4.89 for a 3-ounce bag; 888/618-8424; importfood.com); **dried mackerel** ($3.59 for an 8-ounce pack) and **Chinese rice cooking wine** ($1.99 for a 16.9-ounce bottle) available from Phil Am Food (201/963-0455; philamfood.com); and **chili bean sauce**, available from Yollie's Oriental Market and Gift Shop ($3.99 for an 8-ounce jar; look for *toban djan*; 317/780-8494; yollieorientalonline.com).

Kitchen

Purchase a **9" regular Gray Kunz sauce spoon**, available from JB Prince ($9.90; 800/473-0577; jb prince.com). Purchase a whole rabbit, available from D'Artagnan ($34.99 for a 3-pound rabbit; 800/327-8246; dartagnan.com).

The 3rd Annual SAVEUR FOODIE GIVE AWAY!

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At a charity banquet, a team of pastry chefs prepares many happy endings.

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